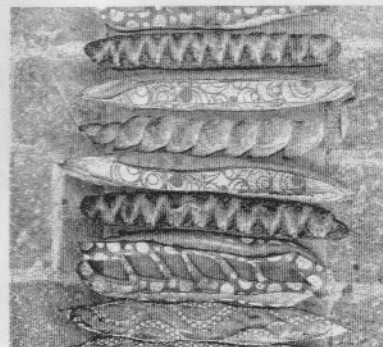
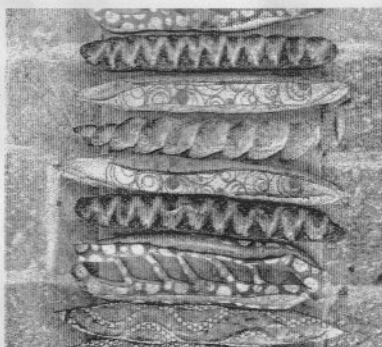




THE SCHOOL OF
ARTISAN FOOD



Campagne baguette with firm levain

A versatile dough used to create a variety of decorative breads and baguettes.

Dough yield = 39

Drop weight = ~~450g~~ 350g

BT = 60°C

FDT = 24°C

Recipe

Ingredients	Levain (g)	%	Dough (g)	Second stage water	%	Overall Formula (g)
T65 flour	1500	100	7600		91	9100
T170 rye flour			900		9	900
Fresh yeast			70		0.7	70
Salt			200		2	200
Wheat levain starter	150	10			1.5	150
Water	900	60	5600	800	73	7300
Mature wheat levain			2550		25.5	2550
TOTAL	2550		17720			

Method

Key stage	Comments
Levain mixing	Add the wheat levain starter to the flour and water and mix until the dough comes together. Cover and ferment for up to 12 hours at 22°C (room temperature). <u>Mixing guideline</u> Mixer type = spiral Slow speed = 3 mins
Autolyse mixing	Mix the flour and water. Mix on slow speed until almost smooth. Place dough into a container, cover and leave to autolyse for 60 minutes. <u>Mixing guideline:</u> Mixing time = 4 minutes Mixing speed = 1 Autolyse time = 60 minutes Holding temperature = 22°C
Dough mixing	Return the dough to the mixer and add the salt, yeast and levain. Mix on slow speed until good gluten development has been achieved. Check FDT to ensure that the dough has reached optimum temperature. <u>Mixing guideline</u> Mixer type = Spiral mixer. Speed 1 = 4 minutes, adding salt, levain and yeast. Speed 2 = 3 minute, adding second stage water.
Bulk fermentation	Remove dough from the mixer and place into a lightly oiled dough container. Fold to neaten and cover. <u>Bulk ferment</u> 2 hours at 22°C.
Folding	Neatly stretch and fold the dough inside the container. Take care not to tear the dough. Folds: x2 @ 30-minute intervals

Dividing and shaping	Tip out the dough onto the workbench. Use a metal scraper to cut the dough into even portions, each weighing 450g. Apply even tension to shape the pieces into batards and distribute onto wooden proving boards. Cover and rest for 20 minutes. <u>Shaping</u> Scaling weight = 450g Pre-shape = batards Bench rest = 20 minutes Resting temperature = 22°C
Final shaping	After resting, apply tension to shape the dough into desired shape. Final shape = various
Final fermentation	Place the shaped dough onto boards covered with floured couches. Cover and leave to prove. <u>Final proof</u> Proving time = 60 minutes. Proving temperature = 24°C.
Baking	Ensure dampers are closed. Load into the oven using setters and inject a full amount of steam. Release the damper as needed. Remove from the oven once optimal bake has been achieved. <u>Baking</u> Oven type = deck Temperature = 240°C Steam = full Baking time = Varies, shape dependent Damper release = Varies, shape dependent