

Claudio Perrando CP



SOURDOUGH BAGUETTE - Claudio Perrando CP

SOURDOUGH LEVAIN :

Step1:

50 gr. Starter

50 gr. Whole wheat flour

50 gr. Warm water 35-40 degree's

Mix all the ingredients in a bowl good together. Place it in a warm place for 90-120 minutes.

Step 2:

75 gr. Bread flour

75 gr. Warm water 35-40 degree's

Mix with Step 1 and let it rest for 90-120 minutes. PH should be between 4.4 - 4.7

MAINDOUGH:

900 gr. Bread flour W320

100 gr. Light rye flour 960

25 gr. Salt

800 gr. Water

300 gr. Levain (from step one and two)

Mix both flour's, levain with 650 gr. of the water amount. Mix first 5 minutes slow speed then mix 5 high speed.

Gluten structure should be 80-90% developed.

Add remaining water in 2 stages, always first low speed then high speed. In the last stage add also the salt. Dough temperature is 22-26 degree's.

Bulk fermentation is about 5-6 hour's in 22-24 degree's. Dough need to double the volume.

Divide the dough (350 gr.) and do a Pre shape like a cylinder. Cover the dough and let it rest 60 minutes in RT.

Final shape and again let the dough rest in RT (22-24 degree's) for 1 hour.

Baking time is 20 minutes in 245 degree's with steam.

The Baking Network - <https://thebakingnetwork.com>

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