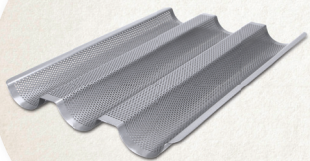


Baguette baking sheet



Item no. 661134

STÄDTER®

Rustic onion and bacon baguette

FOR 3 CRUSTY BAGUETTES | WORKING TIME: APPROX. 45 MIN. |
BAKING TIME: APPROX. 20-30 MIN.

Ingredients for the dough: 300 g dark wheat flour type 1050, 300 g rye flour type 1150, 2 tsp salt, 1 tsp honey, 30 g fresh yeast, 380 ml lukewarm water (40°C), 100 g fried onion, 100 g diced bacon

Preparation:

Mix and sieve the two types of flour. Dissolve the yeast in the lukewarm water and knead together with the flour, honey and salt to form a smooth dough. Finally, add the bacon and fried onions and knead in.

Leave the dough to rise in a warm place until it has doubled in volume and knead again. Repeat this process again for a light and fluffy baking result.

Now divide the dough into three equal portions and shape into long baguettes. Grease the baguette tray, place the dough blanks

on it and leave to rise for approx. 20 min. Moisten with a little water as required and dust with flour, cut a little if necessary. Bake the baguettes at 200°C top/bottom heat (180°C fan oven) for approx. 20-30 min.

Tip:

Spread with a little butter and a highlight at any barbecue event or picnic.

