



## Gluten-free baguette bread

with Xanthan Gum

Ingredients	Supplier	Quantity		Baker's percentage
<b>Starter</b>				
1 Oat flour	Nuts.com	8.40 %	57.00 g	20.40 %
2 Sugar, granulated	Domino's	1.50 %	10.00 g	3.60 %
3 Yeast	Fleischmann's	0.40 %	3.00 g	1.10 %
4 Water	NA	16.60 %	113.00 g	40.40 %
<b>Dough</b>				
5 White rice flour	Nuts.com	19.00 %	129.00 g	46.20 %
6 Brown rice flower	Nuts.com	5.90 %	40.00 g	14.30 %
7 Potato starch	Nuts.com	5.50 %	37.50 g	13.40 %
8 Tapioca flour	Nuts.com	2.40 %	16.00 g	5.70 %
9 Non fat milk powder	Nuts.com	0.60 %	4.00 g	1.40 %
10 Sugar, granulated	Domino's	0.90 %	6.00 g	2.10 %
11 Psyllium husk	Nuts.com	2.50 %	17.00 g	6.10 %
<b>12 Xanthan Gum FNST</b>	<b>Jungbunzlauer</b>	2.50 %	17.00 g	6.10 %
<b>13 sub4salt® N1000</b>	<b>Jungbunzlauer</b>	0.80 %	5.50 g	2.00 %
14 Yeast	Fleischmann's	0.70 %	5.00 g	1.80 %
15 Water	NA	15.40 %	105.00 g	37.60 %
16 Cider vinegar	Simple Truth	2.20 %	15.00 g	5.40 %
17 Whole eggs	Papetti's	14.70 %	100.00 g	35.80 %
Total		100.00 %	680.00 g	243.30 %

## Directions

- 1 Make starter: Add sugar to oat flour and mix, add dry yeast to oat flour mix, add tepid water (35 °C) to oat flour mix and mix to make a dough, cover
- 2 Let starter foam for 30 min at room temperature
- 3 Mix at low speed white rice flour, brown rice flour, potato starch, tapioca flour, non fat milk powder, rest of sugar, sub4salt®, xanthan gum FNST and psyllium husk together for 1 min, add yeast and mix at low speed for 30 sec
- 4 Add vinegar to remaining water (21 °C)
- 5 Add slowly to flour mix water-vinegar and slowly add eggs to make a dough
- 6 Add starter slowly to dough and mix at low for 1 min
- 7 Mix at medium speed (6) for at least 6 min
- 8 Place dough on countertop and with clean dry hands half dough and shape to ball
- 9 Shape ball into cylinder, do not taper ends
- 10 Repeat with second half of dough
- 11 Proof at room temperature (21 °C) and 80 % RH for 45 min
- 12 Score loaves, with three cuts
- 13 Bake at 230 °C with steam for 25 min
- 14 Continue to bake at 175 °C for 25–30 min
- 15 Take out of oven and place baked loaves in cooling rays  
Cool down for at least 2 hrs

## Nutrition Information

per 100 g (EU calculation)

Energy	220 kcal
Fat	3.00 g
of which saturated fat	1.00 g
Cholesterol	60 mg
Carbohydrates	42.00 g
of which sugar	3.00 g
Fibre	4.00 g
Protein	6.00 g
Sodium	370 mg

## Nutrition Claims

- Gluten free
- 25 % sodium reduced



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.