

BAKING HALF BAKED AND FROZEN BREADS

& reviving bread.

STONEGROUND & RYE

- 180 Degrees circulating air - 20 Mins

BAGUETTES

- 180 Degrees circulating air - 8-10 Mins
- 200 Degrees top/bottom - 8-10 Mins

BREAD ROLLS

- 200 Degrees circulating air - 5-7 Mins
- 220 Degrees top/bottom - 5-7 Mins

Half-Baked goods can be stored in the fridge for aprox. a week and in the freezer for 6 months. Make sure to defrost completely (overnight) before baking.

PLEASE NOTE :

- Every oven is different
- 180 Degrees circulating air is the safest "way" as you won't put more color, crust and crisp on
- with 200 Degrees you'll make it more crusty and crispy what you might want to have with the lighter baguette & bun, but be careful and watch your oven
- we recommend to spray it with a bit of water **before** baking

