

Part Baked Baguettes

What does good look like?

Under Baked

The Crust

Underbaked baguettes have a **soft** and **chewy** crust. The baguette is susceptible to **collapsing** and looks generally **unappealing**.



The Crumb

Underbaked baguettes have a **heavy** and **stodgy** crumb. The baguette is overly moist and has a **wet** mouth feel.

Perfectly Baked

The Crust

Perfectly baked baguettes have a **crisp** and **even coloured** crust. The baguette is **golden brown** and looks **appealing**.



The Crumb

Perfectly baked baguettes have a **light** and **soft** crumb. The baguette is **moist** and has a **pleasant** mouth feel.

Over Baked

The Crust

Over baked baguettes have a **fragile** and **dark coloured** crust. The baguette is **dry** and will **stale** quicker.



The Crumb

Over baked baguettes have a **overly light** and **dry** crumb. The baguette has lost its **moist centre** and has a **bitter** and **burnt** flavour.

Unibake
Academy



Lantmännen
Unibake

