

Baking Basics

BAGUETTE

Starter

200g Flour T55 or T65
150ml water
2g dried yeast

Dough

200g Flour T55 or T65
150ml water
1 tsp salt
3g yeast

Method

- To make the starter, pour water into a bowl and stir in 2g yeast. Leave for 10 minutes. Stir in flour to make dough ball. Cover with cling film & leave overnight.
- Add 150ml water & 3g yeast to starter & leave for 10 minutes. Then stir in the flour & salt until dough ball is formed. Gently knead for 5 minutes. Cover in bowl for 20 minutes.
- Stretch & knock back dough 3 times over 20 minute intervals. Then leave to rest for an hour.
- Turn out dough onto a floured surface and divide into 2 pieces.
- Shape into baguette and rest in a floured tea towel.
- Preheat oven 220°C.
- To create steam in your oven, place boiling water in a baking pan into your oven. This will create good steam to crust your bread.
- When baguette has doubled in size, tip onto a baking tray, spray with water & cut diagonal slices.
- Put into the oven and spray with water.
- Bake for 15-20 minutes total. Turn tray around halfway through the bake.
- Bake until golden & hollow sound on the bottom.