

Baguette Recipe

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Prep. time : 20 minutes

Cook time : 15 minutes

Ready in 90 minutes

Level : Basic

Ingredients:

- Bread flour 250g (8.8oz)
- Dry yeast 4g (1Tsp)
- Water 150g (5.3oz)
- Salt 5g (1Tsp)

Directions

1. Combine water and yeast, and stir until yeast dissolves.
2. Put flour and salt into a bowl of a stand mixer fitted with the hook attachment. Mix on low speed and add water with yeast. Continue mixing for approximately 10 minutes until the dough becomes smooth and uniform.
3. Cover the dough and let it ferment until it doubles in size.
4. Punch down the dough.
5. Round the dough and shape it into a long, thin cylinder.
6. Place the shaped dough into a baguette mold. Proof until it rises 50% in volume.
7. Brush the baguette with egg wash. If you wish, at this point you can sprinkle some seeds (sesame, sunflower, poppy seeds or pumpkin seeds) on top of the baguette. Score 5 diagonal cuts in the baguette.
8. Bake the baguette at 220°C (430°F) for 15-20 minutes, until golden brown.