

# BAGUETTES



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**Preparation :** 20 min - **Resting :** 1 hr 40 min - **Cooking :** 15 min - **Equipment :** -

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**Ingredients :** 2 baguettes

- 250 g strong white bread flour - 12 g fresh yeast - 150 ml hand-hot water - 5 g salt

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1. Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
2. Place the salt, flour and yeast liquid in the main bowl fitted with the dough blade.
3. Process for 1 minute or until the dough forms a ball.
4. Take the dough out of the bowl with floured hands, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth. Allow to rise for approx. 1 hour.
5. Flour your hands and knock back\* the dough by giving it a few gentle punches. Transfer the dough to a floured worktop.
6. Cut the dough into two equal parts. Roll each one into a thin baguette shape.
7. Lay the baguettes on a baking tray lined with baking parchment and cover with a damp cloth. Prove\* for 40 minutes.
8. 20 minutes before the end of the proving time, fill the dripping pan in the oven with water and preheat your oven to 220 °C (gas mark 7).
9. Dust the baguettes with flour and cut slashes in the top with the wet blade of a sharp knife.

10. Bake for 15-20 minutes, keeping a close eye on them.

11. To check that the baguettes are done, turn them over and give them a sharp knock. They should sound hollow. Cool on a wire tray.

**Chef's tip :**

never allow yeast to come into direct contact with salt. You can double the amounts with the CS4200, CS5200 and Pâtissier models.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■