

# BREAD DOUGH



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**Preparation :** 10 min - **Resting :** 3 hr - **Cooking :** 25 min - **Equipment :** -

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**Ingredients :** 1 pain

- DOUGH - 2 cups white bread flour - 2/3 cup water - 1 tsp active dry yeast - 1 tsp salt - neutral oil for bowl

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1. Warm half of the water up to 100°F and dissolve the yeast. Wait for 5-10 minutes until the solution starts to foam at the top.

2. Put the flour, salt, remaining water at room temperature and the yeast liquid in the bowl fitted with the dough blade.

3. Process for 1 minute or until the dough forms a ball.

4. With floured hands, take the dough out of the bowl, roll it into a ball and place it in a large bowl lightly coated with oil. Cover with plastic wrap or a damp cloth. Allow to rise for approximately 2 hours. After the first hour, gently pat down the dough, and fold 4 sides to the middle, and turn it over. Leave it approximately one more hour to rise.

5. Take the dough out of the bowl with floured hands and place it on a floured worktop. Flatten it gently with the heel of your hand A . fold the two sides into the middle, and turn it over B.

6. Transfer the dough to a baking tray lined with baking parchment. Cover with a damp cloth and prove\* for 1 hour.

7. 20 minutes before the end of the proving time, fill the dripping pan in the oven with water. Preheat your

oven to 428°F.

8. Dust the loaf lightly with flour and cut a deep cross in it with the wet blade of a sharp knife C .

9. Bake for approx. 25 minutes or until golden.

10. To check that it is done, turn it over and give it a sharp knock. It should sound hollow. Allow to cool on a wire tray.

**Chef's tip :**

You can double the quantities with the 4200XL and the 5200XL. Chef's tip: Never allow yeast to come into direct contact with salt.

Compact 3200 XL ■

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CS 5200 XL ■