

Baguettes

<https://www.magimix.co.uk/recipes/Baguettes?p=3>

PREPARATION: 20 min

COOKING: 15 min

RESTING: 100 min

DIFFICULTY: 



SERVES 2

250 g strong white bread flour

12 g fresh yeast

150 ml water

5 g salt

-
- 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 and 5200 models.