Baguettes

Recipe (for 4 French Baguettes)

- 800 g all-purpose flour
- 15 g salt
- 3 small packets of active dry yeast (approximately 21 g total)
- 600 ml cold water (6 deciliters)
- Extra flour (for dusting and shaping)

Instructions

Dough

1. Place 800 g of flour in a large mixing bowl.
2. Add 15 g of salt and mix.
3. In a separate container, mix 600 ml cold water with the 3 packets of yeast. Stir until the yeast dissolves completely.
4. Use cold water – hot water will kill the yeast.
5. Gradually add the yeast mixture to the flour/salt mixture while stirring.
6. Mix until you get a sticky, soft dough (not like cake dough – it should be loose and sticky).

First Rise (Proofing)

1. Cover the bowl with a clean kitchen towel.
2. Let the dough rise at room temperature until it doubles in size (about 1.5 to 3 hours, depending on room temperature).

Shaping (the Dough)

1. Generously flour your work surface.
2. Pour out the dough gently – it will still be sticky.
3. Fold it gently using your hands or a dough scraper (like turning a sock

inside out).

4. Dust with flour as needed to avoid sticking.
5. Form a large rectangle.
6. Divide the dough:
7. First into 2 equal parts.
8. Then divide each half again, to make 4 equal pieces.
9. Gently roll each piece into a baguette shape by pressing and rolling lightly.

Prepare (Baking Surface)

1. If using a baguette tray: dust it or cover with parchment paper.
2. If using a baking tray:
3. Line with parchment paper.
4. Fold the parchment paper between each baguette to create ridges so they hold their shape and don't stick together.
5. Place shaped baguettes on the tray or mold.
6. Cover again with a towel.
7. Let rise again until slightly puffed (around 30–60 minutes).

Create Steam (for Baking)

1. Preheat the oven to 230°C (446°F).
2. Place an ovenproof dish with hot water on the bottom rack to create steam (important for crusty baguettes!).

Bake (the Baguettes)

1. Once risen, bake the baguettes for about 20–25 minutes, or until golden brown and crusty.
2. Optional: Make slits on top with a sharp knife or blade just before baking for that classic baguette look.