



French baguette

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Preparation

1 kg semi-white flour

680 ml water

14 g dry yeast

24 g fine salt

Put the flour, water and yeast in a mixing bowl and mix on level 1 for 10 minutes. Add the salt and knead on level 2 for 5 minutes.

Put the dough in a large, high-sided mixing bowl and allow to proof at room temperature for 3 hours.

(Pre-)heat cooking space to 230 °C with Hot air + steaming

Put the baking trays into the preheated cooking space. Bake. After 1½ minutes, switch off the steam.

Put the pastry in

Hot air + steaming 230 °C for 20 Mins

Additional information

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