



# French baguette

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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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.

### **(For)varm ovnrummet til 230°C i Varmluft med damp**

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

### **Sæt bagværket ind**

**Varmluft med damp 230°C i 20 Min.**

