Baguette

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	2 days2 Hrs
Cooking time	15 Mins
Piece	3
Appliance	CombairSteamer V2000 from 2021

classic French white bread

Dough

500 g semi-white flour

1 tsp salt

½ tsp sugar

3 g fresh yeast

350 ml water

Shaping

Flour for dusting

Dough

Knead all the ingredients in a bowl into a soft, smooth dough. Shape the dough into a ball. Allow to proof in a covered bowl at room temperature for 1 hour.

Fold the outside edges of the dough into the centre every 20 minutes.

Allow the dough – covered and sealed airtight – to proof for 48 hours in the refrigerator.

Shaping

Place the dough on a well-floured work surface and divide into three. Shape each portion into a roll and leave to rest for 15 minutes.

Shape the rolls into baguettes. Put the baguettes on a lined baking tray. Dust with a little flour.

Allow to proof, uncovered, at room temperature for 30 minutes.

Using a sharp knife, make about 3 diagonal cuts in the baguettes.

Baking

Preheat the cooking space to 230 °C using the hot air mode.

Bake the baguettes in the middle shelf position for 15 minutes.

Allow the baguettes to cool down on a wire rack.

Cooking steps

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

Preheating finished. Put the food in.

Professional baking rustic 230 °C for 15 Mins

Accessories

Baking tray

Wire shelf

Additional information

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