



# 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**

