

White bread (baguette)

Recipe for 12

Description

Note

The poolish will bring acidity and color to the bread crumb,

Ingredients

Poolish

- 350 Ml Water
- 5 Gr Dry yeast
- 300 Gr Flour

White bread

- 500 Ml Water
- 12 Gr Dry yeast
- 280 Gr Poolish
- 800 Gr Flour
- 20 Gr Salt

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **450 F°**
- Resting time **90 mins**

Poolish

Make this recipe 24 to 48h before the baguette dough.

Mix all the ingredients following the order of the recipe.

When the dough is nice and smooth, put aside in a large bowl and cover with saran wrap. Put aside in the fridge until the next day.

The fermentation process will start, you will only have to weigh the needed quantity later on.

Baguette dough

Pour all the ingredients following the order of the recipe, mix at first speed.

Once the dough starts to make a ball let turn for 2 minutes.

Then increase the speed of your mixer. Once the dough is nice and smooth, you can stop.

Oil a large bowl and pour the dough in it. Cover with saran wrap and let aside for 45 minutes.

Bring back the sides toward the center. Flip and let rise again for another 45 minutes.

Then cut in portions.

Bon appétit!