



Rustic Baguette



DIFFICULTY: MEDIUM



PREPARATION TIME: 20
HOURS



COOKING TIME: 25-30
MINUTES



SERVES: 2

Ingredients

350g Plain flour

100g Whole meal flour

300g Water

5g Yeast

8g salt

Method

1. Dissolve the yeast in warm water and add to the other ingredients in a bowl and process to a homogeneous dough using the dough hook of a food processor. Let it rise in a warm place for 10 minutes.

2. Knead the dough again with your hands and let it rest in a covered bowl in the fridge for at least 20 hours.

3. Preheat the oven with the baking stone on shelf position 1 to 250°C for at least 20 minutes on top and bottom heating function.

4. Carefully turn the dough out onto a floured work surface and cut it in half. Flour the surface well and carefully stretch out the dough and knead and shape into baguettes.

5. Two minutes before cooking the baguettes in the oven, turn on VarioSteam medium level. Use the floured wooden paddle to place the baguettes on the stone. Reduce heat to 220°C, and cook for 25-30 minutes.

Notes
