**Baguette Bread (4 loaves)**

For a demo, refer to (<https://www.youtube.com/watch?v=m08i8oXpFB0&feature=youtu.be>)

Ingredients

**Dough:**

* 700 gr / 25 oz. white bread flour (12% protein or more)
* ½ tsp instant or active dried yeast
* 1 tsp salt or 1 ½ tsp kosher salt
* 520 gr / 19 oz. cold water
* Oil

**Tools beyond the Standard:**

* Scraper
* Baker’s couche or a well-floured cotton pillow case lining a rectangular cake baking pan  
  
* Aluminum baking pan(s)
* Super sharp knife or razor blade
* Spray bottle with tap water
* Cardboard/tin foil tray: Back of notebook covered in tin foil

Direx

**Mix and Let Rise:**

* Combine and stir dry dough ingredients.
* Add water. Use the handle of a wooden spoon to mix the ingredients together. Periodically, remove the bits that are stuck to the side of the bowl and recombine into mixture. Keep mixing to homogenize.
* Cover in plastic wrap and set aside **45** minutes. Mixture will NOT be smooth, at this time.
* When **45** minutes are up, remove plastic, wet hands (to make it easier to handle the very sticky dough), fold or turn dough **4-6** times, recover, repeating the 45-minute “wait & fold” process for a total of **4** times.

**Work the Dough:**

* Place dough on a floured surface after the **4th** **45** minutes. Sprinkle flour on top of dough, as well.
* Divide into **4** equal parts. For each, flatten and roll, as though shaping into a crude Swiss roll. Then, stretch and tuck.
* Place on a platter or pan and cover in **oiled** plastic wrap for **15** minutes.
* Remove a loaf and sprinkle with flour.
* For each, gently smush to flatten to about 1” and again, Swiss roll it. Smush again. Then, roll it a bit, as if to give it the shape of a knockwurst. Tuck ends in.
* Transfer to couche, wrapping ¾ of the loaf by pulling fabric up (see photo). Cover with a towel for **30-32** minutes.
* Place a heat-resistant bowl or pan with boiling or hot water on bottom rack of oven.
* At minute **20**, preheat oven to **400˚-430˚**. (The final **10-12** minutes of rising happen during the preheat.)

**Final Steps:**

* Grease an aluminum baking pan large enough to hold all 4 baguettes—or just use 2 pans.
* Use cardboard/tin foil tray to roll baguettes away from couche and transfer to baking pan(s).
* Spray baguettes thoroughly with water.
* Use sharp knife to score baguettes as shown:
* Place baguettes into oven.
* With oven door still open, spray water to cover all oven walls, top, space, etc.
* After **8** minutes of baking, slowly open oven door (beware of steam!) and turn tray 180˚.
* Bake an additional **8** minutes, or until golden brown.
* Cool on a wire rack.