

# ARTISAN BAGUETTE



## INGREDIENTS

Flour, Apex	1134 g
Salt	22 g
Yeast	8 g
Water, cold	908 ml

## DIRECTIONS

### The Day before:

1. Combine flour, salt, yeast, mix well, then add water in a mixing bowl and stir by hand using a large wooden spoon until well blended and no dry clumps remaining.
2. Let the dough rest at room temperature for 10 minutes.
3. With wet hand, reach under the front end of the dough, stretch it out, then fold it back onto the top of the dough. Do this from the back end and then from each side.
4. Repeat this process three more times.
5. After the final stretch and fold, immediately cover the bowl tightly and refrigerate overnight. The dough will rise, possibly to double its original size, in the refrigerator.

### On Baking Day:

1. Remove the dough from refrigerator about 1 hour before baking and transfer to a work surface using a scraper, divide into 5 baguettes.
2. Bake for 12 minutes, at 240 C (450 F) then rotate the pan and bake for 15 to 20 minutes. Cool on a wire rack for 45 minutes before slicing.



### CHEF'S TIP

Make sure you have time, this is a  
2 day recipe.