



French Baguette Recipe

Ingredients:

1 1/2 cups warm water
3 cups flour
1 teaspoon of fine sea salt
1 teaspoon dry yeast
Spray bottle of water
Parchment paper
Cookie sheet
Jelly roll pan
Large mixing bowl
Wooden spoon

Combine all ingredients and cover with plastic. Rest for 30 minutes.

Lift and fold the dough 8 times. Cover dough with plastic wrap and rest for 30 minutes.

Fold the dough 4 times. Cover dough and let rest for 30 minutes.

Fold another 4 times. Cover and rest the dough for the final 30 minutes.

Divide the dough in half. Place each half on a floured cookie sheet. Roll the dough into 2 wide logs.

Starting at one end, roll dough onto itself, and form 2 baguettes.

Move the 2 baguettes onto parchment paper.

Cover the two baguettes with plastic wrap and let rise for 30 minutes.

Preheat the oven to 450°, with an upside down cookie sheet in the oven.

Move the two baguettes to parchment paper.

Slide the bread and parchment bread onto the inverted cookie sheet. Spray the baguettes with a good spritzing of water.

Bake for 10 minutes and reduce oven temperature to 400°.

Bake for a final 10 minutes. Cool.

Thank you Chef Pierre!