

**PREP TIME**

20 minutes
Rise time: 3 hours

COOKING TIME

20-25 minutes

SERVES

3 Baguettes

INGREDIENTS

- 500g (4 cups) all-purpose flour
- 10g (2 tsp) salt
- 5g (1 1/2 tsp) instant yeast
- 350ml (1 1/2 cups) warm water



French Baker "Baguette"

STEPS

- 1.** In a mixing bowl, whisk together the flour, salt, and instant yeast.
- 2.** Gradually add the warm water to the dry ingredients and mix until fully combined.
- 3.** Knead the dough on a floured surface for 10 minutes, until it is smooth and elastic.
- 4.** Place the dough back in the mixing bowl, cover it with a damp towel, and let it rise for 1 hour in a warm place.
- 5.** Preheat the oven to 450°F (230°C). Place the EKAU Meshed Carbon Steel Baguette mould in the oven to preheat.
- 6.** Divide the dough into three equal parts and shape them into baguettes.
- 7.** Place the baguettes in the preheated EKAU Meshed Carbon Steel Baguette mould and score them with a sharp knife.
- 8.** Place the oven-safe container for steam in the oven and pour in 1 cup of hot water.
- 9.** Bake the baguettes for 25-30 minutes, until they are golden brown and sound hollow when tapped.

THE TOOLS WE USED

French Baguette
BREAD SERIES
Mesh bakeware



Utility
KNIFE

Others:

- Mixing bowl
- Spatula
- Measuring cups & spoons
- Whisk
- Oven-safe container for steam (e.g. cast iron skillet or metal loaf pan)

