

Sourdough French Baguette



RECIPE

Bread Flour :	950 gr
Medium Rye Flour:	50 gr
Salt :	20 gr
Liquid Sourdough:	150 gr
Fresh Yeast:	3 gr
Water:	780 gr
Bassinage*:	20 gr

Mixing in Spiral Mixer

Autolyse: Flours + water, for 3 min S1**

Rest for 30 min

Add all remaining ingredients(except bassinage) then mix 5 min S1 + 2 min S2 (until full development)

Add bassinage and mix in S1 until absorption.

1st Fermentation: 1 hour at room temperature (2 folds) then keep 15 hours in bulk in chiller

Dividing: 350 gr, then pre-shape in ovale

Resting: 30 minutes

Shaping: Baguette

Proofing: 60 minutes at room temperature

Baking in Deck Oven: at 250 Degrees Celsius for 22 minutes



ROMAIN DUFOUR

CHEF BOULANGER

- Bassinage = 2nd water
- **S = Speed