



Recipe Yield:
6 Baguettes

French Baguette

Recipe

Flour	1kg
Water	600g
Yeast	1 X Fermipan 7g Sachet
Salt	20g

COOKING: 25 min

REST: 20 min

+ 10 min + 1h

TOTAL TIME: 2 hours

Instruction:

Mix the flour, salt and water together, mix the yeast with a small amount of water and add last.

Knead dough to smooth. Leave it to rest for 20 minutes.

Divide the dough into 6 equal parts, cover with a damp cloth and leave to rest in a warm place for 10 minutes.

Shape the parts into 6 baguettes, put them on a baking sheet, cover to prevent the dough drying out and leave to rest at room temperature for 1 hour.

Score the top of the baguettes using a knife and bake for 25 minutes in an oven preheated to 240°C.