

Miele

Baguettes

By Miele

15 minutes, plus proving time

Prep time

25 minutes

Cooking time

3 baguettes

Serves



INGREDIENTS

500 g (2 ½ cup) Baker's flour (high protein flour), or more if needed

7g (2 tsp) dry yeast

8g (2 tsp) salt flakes

310 ml (1 ¼ cups) lukewarm water, or more if needed

1 tbsp olive oil

METHOD

1. Combine the ingredients in the bowl of a freestanding mixer with a dough hook attachment. Knead on slow speed for 5 minutes until the mix starts to come away from the bowl, adjust the consistency with additional flour and water if necessary.
2. Transfer the dough to a clean mixing bowl, cover with cling wrap and leave to prove for at least 12 hours at room temperature. Fold the edges into the middle and flip over several times during the proving process. Alternatively prove it in the fridge for up to 48 hours for a more developed flavour.
3. Transfer the dough to a lightly floured work bench and cut into 3 equal portions, cover and set aside for 20 minutes to rest. Roll each portion tightly to form a baguette loaf, approximately 30 cm in length, twist the ends to point, if desired.
4. Place the baguettes onto a 8 cm x 30 cm piece of baking paper and then onto a floured tea-towel or cloche. Use the tea towel to hold the sides of the baguette. Cover and prove for 45 minutes. The baguettes won't double in size, but they will puff up.
5. Gently move the baguettes using the baking paper onto a perforated baking tray. Using a very sharp knife, slash the baguettes several times diagonally.
6. Preheat the oven on Moisture Plus with Fan Plus at 220°C with 2 bursts of steam.
7. Release the burst of steam when the oven is at temperature and then place the baguettes into the oven. Release the second burst of steam after 10 minutes.
8. The loaf is ready when crisp and golden and sounds hollow when tapped.
9. Remove the cooked baguettes from the oven and cool on a wire rack for at least 10 minutes.

Hints and tips

- Substitute half the flour for whole meal flour to make a whole meal baguette. A little more water may be needed.
- Bake this bread using our Gourmet baking stone but preheating the stone on shelf level 2 for 30 minutes before baking. Use the wooden paddle to move the baguettes from the bench to the stone. Bake using the Moisture Plus settings above.