



APCACHÉONLINE

▶ Basic
Bread

BAGUETTE



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DOUGH

Bread Flour	375g
Salt	7.5g
Yeast	4g
Water	245g

METHOD

1. Mix all the ingredients together using a hook attachment.
2. Mix with the first speed for 5 minutes and continue mixing again with the second speed for 4 minutes until it becomes a smooth dough. The final temperature of the dough should be around 24°C - 26°C.
3. Place the dough in a container for bulk fermentation at 24°C - 26°C for 45 minutes before folding the dough.
4. Make a four-way fold and after 45 minutes, place it back into the container and proof for another 45 minutes.
5. Once the bulk fermentation is done, gently degas the dough and divide to 200g portions.
6. Pre-shape the baguette dough and let it rest for 10 to 15 minutes.
7. Do the final shaping after resting, cover the baguette with cling film and proof for 45 minutes to an hour at 24°C - 26°C.
8. Before baking, dust some flour on the baguette and score the dough.
9. Bake at 230°C for 15 minutes with close ventilation and 7 minutes with open ventilation.



YIELDS

3 nos 200g loaves