Baguette

Equipment
Stand Mixer, Razer Blade, Baguette Tin

Ingredients
485gm Plain Flour, 325gm Warm Water, 8gm Salt, 12gm Dried Yeast

Method
Place all dry ingredients in the bowl of a stand mixer and pour over water
Mix with a dough hook on medium speed for 5 mins
Remove dough from the bowl and knead for a further 5 mins, stretch the dough by holding on to an end and slapping it against the bench with some anger!!
Roll the dough into a ball and cut a cross in the surface, cover with cling film and place in a pre-heated oven steam setting 30 degrees for 30 mins.
Remove from the oven and briefly knead again, cut the dough in half and shape into a long sausage
Place in the baguette tin and score with a razer blade 4 times on an angle
Cover the tin with a tea towel and leave on the bench for 20 mins
Set the oven to combi mode 220-230 degrees, once heated return the baguettes for 22 mins to bake
Serve with soup, cheese, pate or charcuterie

Hints & Tips
- Ensure you stretch the dough well when you first knead it, this helps give you a slight chew in the crust
- Cooking at a high temperature in combi mode ensures a great crispy crust.