

French Baguettes

Gaggenau Appliances: Combi-steam oven
Heating Mode(s): Dough Proofing /
Convection + 30% Humidity

Temperature(s): 100°F / 450°F

Required Accessories: Wire Rack +
3-section baguette pan + 2 mixing bowls +
rolling pin

Preparation Time: 15 minutes

Cooking Time: 2 hrs, 45 min proofing time +
30 minutes baking time + 30 minutes
resting time

Makes: 3 baguettes

For the baguette dough:

¼ cup (60 ml) warm water (110°F)

1 ½ tsp (7 ml) active dry yeast

¼ tsp (1 ml) sugar

16 oz (448 g) bread flour

2 tsp (10 ml) kosher salt 1 cup (240 ml)

cool water (you may not need all the
water)

Additional bread flour, for dusting

To make the bread dough:

Slide the Wire Rack onto the bottom rails of the oven. Using the left control knob, set the oven to the **Dough Proofing** mode with the default temperature of 100°F.

In a small bowl, add the warm water and sprinkle the yeast and sugar over the top. Place the bowl on the Wire Rack in the oven for 10 - 15 minutes or until foamy. In a large bowl, sift flour and whisk in the salt. Make a well in the center of the flour mixture and, using a fork, stir in the dissolved yeast. While stirring, add the cool water to the flour mixture a little at a time, to form a stiff ragged dough. (All the cool water may not be needed.) Set the bowl in a warm draft free spot covered with a flour sack towel or with plastic wrap to rest for 30 minutes.

Proofing and shaping the dough:

Transfer dough to a lightly floured surface and gently press it into a rectangle. Fold the rectangle into thirds, turn 90 degrees and repeat. Place the dough in a large oiled bowl and place (uncovered) on the Wire Rack in the oven. Proof for 1 - 1 ½ hours or until doubled in size.

Remove the bowl from the oven and turn the dough out onto a lightly floured work surface. Divide into 3 equal pieces and using a rolling pin, shape each piece into a baguette by rolling first into a rectangle and rolling up tightly lengthwise. Pinch the seam together with your fingers and shape each roll into a 15 x 1 ½ - inch long loaf. Place the loaves seam side down into the lightly greased baguette baking pan.

Place the pan on the Wire Rack in the oven and proof the dough for 1 - 1 ½ hours or until doubled in size.

To bake the baguettes:

Remove the pan from the oven and change the oven mode. Using the left control knob, set the oven to the **Convection + 30% Humidity** mode. Using the right control knob, set the oven to preheat to 450°F. Lightly dust the dough with a sprinkle of flour and using a sharp knife, score each loaf diagonally three times at equal intervals.

Slide the pan back into the oven and set the cooking timer for 30 minutes and bake until golden brown and hollow sounding when tapped on the bottom. Cool completely.

Tip: Once the oven comes to temperature, touch the misting symbol in the display to inject light bursts of steam into the oven to help form a crisp crust. (This only needs to be done once or twice during the first 10 minutes of the baking time.)