

Baguette

			"X2	X4	X8
4	TSP	ACTIVE DRY YEAST	8 TSP	1/4 CUP	1/2 CUP
1/4	CUP	WARM WATER	1/2 CUP	1 CUP	2 CUP
7	OZ	(200 GR) STARTER	14 OZ	29 OZ	57 OZ
2	CUP	WARM WATER	4 CUP	8 CUP	16 CUP
2	LB	PLUS 2 OZ ALL PURPOSE FLOUR	4+1/4 #	8+1/2 #	17 #
4	TSP	SALT	8 TSP	1/4 CUP	1/2 CUP

Dissolve yeast in 1/4 cup of water. After 10 minutes add the remaining water and the starter. Mix on low speed for 2-3 minutes. Add flour and salt and mix thoroughly with paddle. Change to the dough hook and knead for about 6 minutes, or until the dough is soft and elastic.

Preheat oven to 425°F.

Place in an oiled bowl cover with plastic for 1 1/2 hours or until doubled. Punch down and form baguettes on baking sheets cover with cornmeal. Cover with cotton towels and allow to double. 15 minutes before the dough has risen, slash and spray with water. Also, spray oven every 5 minutes during the last 15 minutes. Put bread into oven and reduce heat to 400°F. Bake 15-20 minutes, or until done.

Starter:

1/2	TSP	ACTIVE DRY YEAST
1/4	CUP	WARM WATER
1 1/4	CUP	PLUS 2 TBL. WATER AT ROOM TEMPERATURE
3 3/4	CUP (500 GR)	UNBLEACHED ALL-PURPOSE FLOUR

Stir the yeast into the warm water and let stand until creamy, about 10 minutes. Stir in the remaining water and the flour, one cup at a time. Mix 3-4 minutes. Place in an oiled bowl and allow to rise at room temperature for 6-24 hrs.