

# French baguette with the thermomix

## French baguette with the thermomix

5 min	5 min 30 min	5 min 30 min 35 min	5 min 30 min 35 min 3/10
5 min 30 min 35 min 3/10 4	5 min 30 min 35 min 3/10 4 16	5 min 30 min 35 min 3/10 4 16 13	

---

### 5 min 30 min 35 min 3/10 4 16 13

For 2 french baguettes :

500G of flour

300G of water

10G of salt

1 cube of fresh yeast

---

### <div class="tac"><strong>For 2 french baguettes :</strong><br/></div><br/> <s

To cook a fail-proof Thermomix baguette recipe and achieve a good traditional baguette :

Â»

Put the yeast and water in the Thermomix bowl and set 2 minutes at 37°C on speed 2.

Â»

Add flour and salt and set 3 minutes on the function cob.

Â»

Leave the dough to rise in the bowl of Thermomix. Cover it with a damp cloth. The dough should double in volume.

Â»

Remove dough from thermomix and knead. Form a rectangle with the dough, fold the side that is facing you on the other side and press to trap air. Repeat the process several times.

Â»

Let rise again the dough in a bowl. Cover with a damp cloth.

Â»

Place the dough on a floured flat work surface. Roll out the dough and fold the edge to the middle and press. Repeat the operation several times.

Â»

Divide dough into 2 and form a square. Fold the right side in the middle and do the same for the left side to form a coil. Round off the ends of the stick.

Â»

Repeat the above procedure with the second piece of dough.

Â»

Put the sticks on a baguette pan.

Â»

Let rise 45 minutes by putting a damp cloth on sticks.

Â»

Preheat oven to 240°C. Please do not use convection.

Â»

Place a container filled with water in the bottom of your oven.

Â»

## French baguette with the thermomix

Once lifted sticks, moisten them slightly with water.

Â»

Bread diagonally cut at several locations by means of a knife.

Â»

Bake + or - 30 minutes.

Â»

Once your chopsticks cooked, leave to cool on a rack.