

French baguette with the thermomix

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For 2 french baguettes :

500G of flour

300G of water

10G of salt

1 cube of fresh yeast

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

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

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

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

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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.

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

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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.

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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.

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Repeat the above procedure with the second piece of dough.

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Put the sticks on a baguette pan.

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

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

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

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Once lifted sticks, moisten them slightly with water.

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

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Bake + or - 30 minutes.

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