



# A New York Bakers Recipe

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## NO-FAIL BAGUETTE

**YIELD:** Three 10-oz. (285 g.) loaves

**DOUGH:**

Volume	Ingredient	Ounces	Grams	Baker's Percentage
3⅓ cups	NYB Craft Flour Type 550 or Type 65, unsifted	17.65	500	100%
1½ cups	Warm (105°F/40°C) water	12.00	350	70%
1½ tsp	Fresh yeast	0.35	10	2%
1⅔ tsp	Salt	0.35	10	2%

1. Dissolve the yeast in the warm water and add to the flour in a large mixing bowl. Mix by hand until lump-free, then cover with a damp cloth and let rest in a warm place for 15-20 minutes.
2. Sprinkle the salt evenly over the top of the dough, then stretch each side and fold it into the middle. Let rest, covered, 15-20 minutes and stretch and fold again. Repeat until you've stretched and folded a total of four times.
3. When the dough has visibly expanded and shows large bubbles under the surface, turn it onto a well-floured work surface and divide into three 10-oz./290 g. pieces. Fold each piece into an oblong, then cover the dough and let rest 10-15 minutes to relax the gluten.
4. Preheat your oven to 550°F with your baking stone in the upper third and a steam pan on a lower shelf. Shape the baguettes by folding the dough letter-style and sealing the edge with the heel of your hand. Be careful to treat the dough gently so as not to collapse the bubbles. Place seam side up in a floured linen or cotton cloth to proof.
5. When the dough doesn't spring back when a finger is gently poked into it, it's ready for the oven. Carefully flip one baguette onto a peel or a board with the seam side down. Carefully slash the loaf diagonally and put into the oven. Repeat with the other two loaves.
6. When all three have been loaded, put a cup of boiling water into the steam pan (use a silicon mitt to prevent scalding your hand). Reduce the oven temp to 450°F.
7. After 10 minutes, open the oven door to release the steam, then continue baking another 10-15 minutes until the baguettes are a golden brown. Remove to a rack and cool.

**NOTE:** To make sourdough baguette, substitute 3 oz./85 g. of sourdough starter for the yeast and bulk ferment 6-8 hours.