


## Baguette (crispy French bread)

60 min 

2 

25-30 min at 200°C 



### Ingredients

500 g Schär "Bread Mix", 15 g fresh yeast or 10 g dry yeast, 450 ml lukewarm water, 1 pinch of sugar, 2 pinches of salt, egg and water for brushing

### Method

Pour the flour into a bowl and make a well in the middle. Dissolve the yeast with a pinch of sugar in lukewarm water. Prepare the pre-dough: Add the yeast-water mixture to the well and gently mix with the flour until a creamy dough forms. Leave in a warm place for approx. 10 minutes until the yeast begins to work. Add the salt and knead until you have a smooth dough. Form three dough rolls with floured hands and lay on a baking tray lined with baking parchment, make slanting cuts 2-3 cm apart across the dough with a knife (typical baguette pattern), cover with cling film and leave in a warm place. The dough should double approximately in volume. Brush the surfaces with the egg-water mixture and bake in a preheated oven at 200°C for approx. 25-30 minutes.

