



Sourdough Baguettes

Ingredients for 2 baguettes

- 280g All-purpose flour (80%)
- 70g Whole wheat flour (20%)
- 245g Water (70%)
- 70g Sourdough starter (20%)
- 7g Salt (2%)
- Optional: 0.18g Fresh yeast, if your sourdough isn't very strong (0.05%)

Instructions:

1. Start a sourdough starter in a 1:2:2 ratio (15g starter, 30g flour, 30g water). Let it mature at 24-27°C for about 5 hours, until it triples in size and reaches its peak activity.
2. Roughly mix the flours, water, and matured sourdough starter and let it rest covered for 30 minutes (optional: reserve 5g water for dissolving the yeast and add it in).
3. Add the salt. Optionally, dissolve the yeast in the reserved water and add it as well. Mix on low speed in a stand mixer for 2-3 minutes or knead by hand for 4-5 minutes. Place the dough in a moistened bowl, cover, and let it rest at 24-27°C for 30 minutes.
4. Stretch and fold the dough once, then let it rest for another 30 minutes. Repeat this stretching and folding process three more times with 30 minutes of rest in between each. Then let the dough mature for about 1 hour, until its volume increases by around 40-50%.
5. Cover the dough and place it in the refrigerator at 5°C for 12-24 hours.
6. Take the dough out of the fridge and divide it into two equal pieces. Lightly flour the work surface and shape the pieces into cylinders. Cover and let them rest for 30 minutes.
7. Gently flatten the dough cylinders, then fold the top edge tightly downward (toward the center) using your fingertips and press down. Use your fingertips to press firmly into the dough, creating surface tension. Repeat this process two or three more times, creating a sausage-like shape. Seal the dough's edges by pressing them together with your fingertips or using your right palm to press the dough seam on the work surface.
8. Place the baguettes on parchment paper or a floured linen cloth and let them rise for 1-1/2 hours.
9. Preheat the oven along with a baking stone or baking steel to 260°C (500°F) with top and bottom heat.
10. Score the baguettes (see my tips in the blog post) and bake with steam at 260°C (500°F) for 10 minutes. Release the steam and continue baking at 235°C (455°F) for another 10-15 minutes.