The French Baguette by MEAZ

For three baguettes, you need: 550gr of flour, 300ml of cold water, about 6gr of salt, 1 sachet of baker's yeast, 1 tsp of sugar.

Gather the ingredients.

Prepare the yeast: mix it with 1 tsp of sugar and a bit of warm water.

Add the flour and water in a bread machine, or in a large bowl.

Knead the dough for 10 minutes.

In the meantime, do some Disroot work...

Add the yeast and knead for 15 minutes.

Add the salt, and knead for another 10 minutes.

Cover with a slightly damp dishcloth, wait for 40 minutes.

Do some more Disroot work...

Degassing the dough and form three balls.

Cover with a slightly damp dishcloth, wait for 10 minutes.

...!
Flatten with your hand palm to form a rectangle 2 cm thick.

Fold the far side towards the nearest side to about the 2/3. Seal tightly.

Take the two long sides and seal them by pinching well. Roll it!

Take the closest side and bring it 2/3 of the far side. Seal.

Leave it for 30 minutes on a baking tray and covered with a towel again.

Scratch and spray with a bit of water.

Turn on the oven to 220°C, put a pot of water in it.

Let it cook for 20-25 minutes, and have fun on Disroot.org.

Enjoy!

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