

Ingredients:

2 oz warm water
 1½ tsp active dry yeast
 16 oz bread flour

1½ tsp kosher salt
 12 oz room temperature water
 keep extra flour handy

Instructions:

Measure the water in a small bowl, sprinkle the yeast on top. Set aside. Measure the bread flour into a large bowl, stirring in the salt. Make a hole in the center of the flour mix stirring in the dissolved yeast. Add water, a little at a time, while stirring, just until a textured dough forms.

Cover the bowl with plastic wrap, let it rest for 30 minutes. Bring the dough onto a lightly-floured work area, gently pressing it into a rectangle, then fold into thirds. Turn 90 degrees and repeat. Place the dough in a large oiled bowl, and cover with plastic wrap. Allow it to rise in a warm place for 1 to 2 hours, or until doubled in bulk. Divide the dough into 3 equal portions, and shape each one into a long loaf (about 15" and 1" in diameter).

Place the loaves on a floured towel, cover with oiled plastic wrap, and allow to rise for 30 to 45 minutes.

Preheating the oven to 450°F, place a pan of water on the bottom rack. Uncover the baguettes and transfer them to lightly-greased baking sheets. Sprinkle with flour and make 4 elongated slashes down each one with a lame, razor, or sharp knife. Bake the breads for 30-40 minutes, or until they have a crackly brown crust (the baguettes should have a hollow sound when tapped).



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Baguette Baker Recipes

By Sassafras®

USE AND CARE FOR THE SUPERSTONE® BAGUETTE BAKER

The best bakeries around the world bake in a brick-lined oven and our baker replicates that dry environment, absorbing moisture from the dough, resulting in a bread with a delicious light crumb and crisp crust.

USE:

Before using the Superstone® Baguette Baker the first time, you'll have to season the inside bottom in order to start the process of producing a non-stick finish. First, scrub, then rinse, the base of the baker with hot water and towel dry. With a paper towel, wipe a generous amount of canola or vegetable oil across the bottom and sides of the base and place the base in a preheated 400°F oven for 30 minutes, then turn off the oven. Let it cool to room temperature, then remove the base. If there is still oil remaining, you may pour it off and use it for another purpose in the future.

When you bake your bread, lightly oil the wells (you will already have done this if baking bread right after seasoning) and sprinkle it with cornmeal. Then bake the bread according to the recipe. For each bread you bake, follow this same procedure. Over time, the base will darken and develop a non-stick finish.

*You may use the Superstone® Baguette Baker in a conventional, convection or microwave oven.

*Do not add any frozen or very cold foods to the Superstone® Baguette Baker and do not expose it to extremes in temperatures as it could break due to thermal shock.

*Be sure that the Superstone® Baguette Baker cools to room temperature before washing it.

*Do not use soap on your Superstone® Baguette Baker. Rather, just scrub it with a wire brush or scouring pad under running water and let it air dry.

KNEADING BREAD

A good baker knows how to knead bread. The motion used in kneading is simple: When the dough has formed a ball-shape in the bowl, turn it out onto a lightly-floured surface. Fold the dough over toward yourself and push away with the heel of your hand.

Turn the ball a quarter turn and repeat this motion. Add flour sparingly: no more than needed to keep the dough from being sticky. The kneading process should be repeated until the dough texture is smooth and elastic, about 8 to 10 minutes. Do not over-knead as that will create a rock-hard crust and dry, dense interior.

BREAD

ALLOWING DOUGH TO RISE

Bread doughs should be kept as close to 85°F as possible while rising. It is important to keep the rising dough out of drafts.

A good place for dough to rise is in an unheated oven, in a bowl covered with a damp cloth. Another good method is to place the dough in a bowl and place the bowl in a pan of hot water. As the water cools add more hot water.

WHOLE WHEAT BAGUETTE BREAD

As with all breads, one of the secrets to a perfect loaf is making sure that the dough is the correct softness and stiffness. That can be particularly tricky with whole wheat flour. It absorbs more moisture than regular flour so care must be given to not dry out the dough, nor to have it too wet, otherwise the baguettes won't hold their shape. You won't need to add more water to this recipe, though you may have to add more flour (up to ½ cup) as you knead it.

Ingredients:

1 tsp light brown sugar
1½ tsp Red Star Platinum instant yeast
2½ cups whole wheat flour
1½ cups warm water (about 120°F)
1 cup all-purpose flour, plus up to ½ cup more if needed
2 tsp salt

Instructions:

In a large bowl, combine the brown sugar, yeast and flour. You may use the paddle on a stand mixer, or mix by hand. Add the water and mix by hand. Add the all-purpose flour and the salt then stir to combine.

Knead dough on a floured surface for 8-10 minutes, adding more all-purpose flour as needed. The dough should be slightly sticky, but holds its shape.

Shape the dough into a ball and place into a lightly greased bowl, cover with a cloth, and put in an unheated oven to rise 1 hour until doubled in size.

Punch down the risen dough and divide into 3 equal pieces, rolling out each to about 12" in length*. Place the loaves into each well of the well-oiled Superstone® Baguette Baker (see use instructions above).

Use a bread lame, razor, or sharp knife to cut three slashes in each loaf on a diagonal. Cover dough with a towel and let rise for 30 minutes until doubled in size.

Heat oven to 375°F and bake for 30 minutes until golden brown and cool on a rack before slicing. If a skinnier baguette is desired, roll thinner loaves and freeze the remaining dough for future use.

BREAD

SOURDOUGH BAGUETTE BREAD

It is believed that sourdough bread made its way to northern California with the French during the California Gold Rush. To this day sourdough bread is synonymous with San Francisco.

To make a sourdough bread, you'll need to begin with a sourdough starter which can be used and reused over and over.

Sourdough Starter:

2 cups all-purpose flour
1 package (¼ ounce) active dry yeast
2 cups warm water (110°F to 115°F)

Cornstarch Wash:

1½ tsp cornstarch
½ cup water

Ingredients:

1 pkg (¼ ounce) active dry yeast
1¾ cup of warm water (110°F to 115°F)
¼ cup Sourdough Starter
2 tsp sugar
2 tsp canola oil
2 tsp salt
4¼ cups all-purpose flour

Instructions:

In a large mixing bowl, dissolve yeast in warm water. Add the Sourdough Starter, sugar, oil, salt and 3 cups flour. Combine with a bread whisk or beat until smooth. Add more flour as needed to form a soft, but stiff dough.

Turn the dough onto a lightly-floured surface and knead gently for about 2 to 3 minutes (dough will be slightly sticky). Place in a greased bowl, turning it over once to grease the top of the ball. Cover with a tea towel and let rise inside an unheated oven until doubled, 1 to 1½ hours. Preheat oven to 400°F.

Punch down dough then turn onto a lightly-floured surface and divide in thirds. Roll each piece 12" long and place into the well-oiled Superstone® Baguette Baker (see above for use instructions). With a sharp knife, make four ½" diagonal slashes across top of each loaf. In a small saucepan, stir cornstarch and water then cook and stir over medium heat until it thickens. Brush some over each loaf. Bake for 15 minutes.

Brush loaves with remaining cornstarch wash. Bake until lightly browned, about 5-10 minutes. Remove from the oven and place loaves onto wire racks to cool.

