

French Bread



INGREDIENTS:

- 24 oz. Water
- 7g SAF Yeast
- 3g Sugar
- 21 oz. Bread Flour
- 12g Salt
- 26 oz. Bread Flour

INSTRUCTIONS:

1. In a Bosch Mixer, mix water, yeast, sugar, and 21 oz of the bread flour using the “m” switch mix until incorporated.
2. Turn to speed 1 and add salt.
3. Slowly add remaining flour until the bread pulls away from the bowl sides. You may need a little more or less flour.
4. Remove dough from bowl and place in a well greased, stainless steel, bowl and let rise for 30-45 minutes until dough has doubled in size.
5. Fold and let raise for another 30 minutes.
6. Remove dough from bowl and cut the dough into a desired weight for bread.
7. Let rest for 15-20 minutes.
8. Shape and let rise for 30-45 minutes.
9. Bake at 450 for about 20 minutes, depending on weight. 20 minutes = 1lb. loaf.