

## George De Pasquale Baguette

	<b>%</b>	<b>Weight English</b>	<b>Weight Metric</b>	<b>Volume</b>
All Purpose Flour	92%	30 oz	835 g	6 c
Fine Whole Wheat Flour	8%	2.5 oz	70 g	½ c
Water	65%	21 oz	590 ml	2.6 c
Liquid Levain	25%	7 ½ oz	225 g	1 c
Malt	2%	.65 oz	18 g	4.5 t
Yeast	.5%	.16oz	3 g	½ t
Salt	2.4%	¾ oz	22 g	1 T

### Directions:

1. By Hand: Combine all ingredients in a large bowl just until it all comes together. Turn out on the table and knead for about 12 minutes.
2. Mixer: Combine all ingredients in the bowl and mix about 4 minutes on slow, 6 minutes on fast.
3. Cover and let rest for 15-30 minutes.
4. Check the window- if it's good, go to the next step. If it's not quite there, knead or mix a few more minutes until you have a window.
5. Desired dough temp. 75°-78° F.
6. Cover and let ferment at room temp for at least 3 hrs or until the dough will yield to pressure from a fingertip and leave an indentation.
7. Divide dough in half, and gently form into cylinders, cover and let rest 10 min
8. Form into baguettes, place en couche, cover, and let proof for 1½ to 2hrs or until you can leave an indentation with your finger.
9. Fill oven with steam before loading, score and load.
10. Bake 20-25 min. in hot oven (450-470 F) or until golden to rosy brown.