

## STREAMLINED VERSION OF FROMARTZ BAGUETTE TRADITIONAL

90 grams sourdough starter (at 100% hydration)  
420 grams water  
590 grams flour  
10 grams whole wheat flour  
13 grams sea salt  
2 teaspoons instant dry yeast  
Olive oil to grease bowl  
cornmeal to dust cutting board

STARTER + YEAST + WATER → mix

ADD FLOURS + SALT → mix. Rest 10 min.

KNEAD ON OILED SURFACE for 5 min. REST 20 min.

FOLD DOUGH from left to right, up and down. REST 20 min.

FOLD DOUGH from left to right, up and down. REST 20 min.

FOLD DOUGH from left to right, up and down. REST 20 min.

Clean bowl. Place dough inside. FRIDGE OVERNIGHT.

+++++

DIVIDE DOUGH in two pieces. Put one piece back in fridge.

PRE-SHAPE second piece as two rectangles. REST 5 min.

SHAPE AS TWO BAGUETTES. Rise 45 min to 1 hour. BAKE. 470 F with initial steam.

REPEAT WITH OTHER HALF OF THE DOUGH, TWO MORE BAGUETTES.