














ingredient variation

## A-PLUS BAGUETTE

As a variation on the master French lean dough, this version uses corn flour in addition to the bread flour, half of which is toasted before using. Untoasted, the corn flour has an effect similar to that of polydextrose, boosting the crispiness of the loaf's crust. The

toasted corn flour lacks that functionality but adds a wonderful, slightly nutty flavor. Together, the two forms of the flour help elevate this bread to its A-Plus status.

<b>TOTAL TIME</b>  Active 27 min Inactive 5 h 59 min	<b>DDT</b>  24–26°C/ 75–78°F	<b>DIFFICULTY</b>  Advanced: mixing  Advanced: shaping (baguette)	<b>OVENS</b>  ★Deck  Combi  Convection  Home	<b>YIELD / SHAPES</b>  1g boule/ bâtard  2 sm boules/ bâtards  3 baguettes  4 ficelles  20 rolls
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INGREDIENTS	WEIGHT	VOLUME	%
<b>For the Poolish</b>			
Bread flour	108 g	¾ cup	100
Water	107 g	½ cup	100
Instant dry yeast	0.11 g	⅙ tsp	0.1
<b>For the Dough</b>			
① Water	14 g	1 Tbsp	3.18
Fine salt	11.4 g	1 Tbsp + 1 tsp	2.59
② Water	266 g	1¼ cups	60.45
Instant dry yeast	2.1 g	⅛ tsp	0.5
③ Bread flour	420 g	3 cups	95.45
Poolish	215 g	all from above	48.86
Liquid levain, mature see page 3-54	45 g	3 Tbsp	10.23
Corn flour	10 g	1 Tbsp + 1 tsp	2.27
Toasted corn flour	10 g	1 Tbsp + 1 tsp	2.27
<b>Yield</b>	~1.00 kg		

NET CONTENTS	Ingredients	Weight	%
Flour	551 g	100	
Corn flour	10 g	1.81	
Toasted corn flour	10 g	1.81	
Water	409 g	74.23	
Salt	11.4 g	2.07	
Yeast	2.21 g	0.4	

Consume within 1 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages viii–xi.

