



GARLIC BAGUETTE

with chive and garlic butter

(makes 2 Baguettes)

Equipment

*This recipe requires using a special baguette mould to bake in which you can purchase on Amazon (see equipment resources)

This is a nice way of using your common loaf dough in a different way. Garlic bread is such a crowd pleaser! everyone loves it, which is why I think it's a good one to include here for you! I have halved the usual common loaf recipe to allow for the fact you will be using a baguette mould with 3 spaces to cook your baguette. This recipe will make 2 baguettes. If you have 2 moulds then you could double the recipe if you like Or make 3 skinnier smaller baguettes...

Dough Ingredients

360g Organic Strong White Flour

150g fresh activated starter

240ml Filtered water

7g salt

Chive & Garlic Butter

250g of butter (room temp)

2 -3 cloves of garlic (grated or minced finely)

1 bunch of chives (finely chopped)

1 tsp of salt

Method: Place all the ingredients in a bowl. Mix together with a fork until well combined. Leave to one side until ready to use

Dough Method

Proceed through stages 1-4 as per the common loaf recipe from your original lesson:

Stage 1: Combine the following:

360g Organic Strong White Flour

150g fresh activated starter

240ml Filtered water



7g salt

* brown rice flour for dusting

Stage 2: Allow to rest or 'autolyse' for 30 mins

(cover the bowl with plastic shower cap or tea-towel)

Stage 3: Oil & Salt

1. Add 7g of pink Himalayan salt. Mix well.
2. Remove dough & place in a fresh clean oiled bowl (1-2Tbsp of olive oil)
3. Allow to rest for 30 mins (covered with a plastic shower cap or tea-towel)

Stage 4: The Letter Folding Stage!

4 Rounds in Total - 30 mins apart

Method:

1. Dust the counter with brown rice flour
2. Place your dough on the counter & spread out as much as possible in a rectangular shape with your hands
3. On the upper top side, pull the dough up & out in a stretching motion. Fold it back on to itself & into the middle. Now do the same on the opposite long edge. Then fold the short edge into the centre & then do the same on the opposite short edge. You should end up with a smaller folded 'letter'.
4. Flip it over & do the same on the other side
4. Place back in the oiled bowl, covered with a plastic shower cap or tea towel, for 30 mins.
5. Repeat this process 3 more times.

Making the Baguettes:

- Place the dough on the counter & cut into 2 pieces – roughly 350g each. You can use a scale to weigh the dough. You could be left with a little extra dough or use it all. I prefer to make the baguettes thin for garlic bread, as it makes for the perfect ratio of crust, bread & butter. However, for regular baguettes simply half the dough. Classic baguettes usually weigh 350g and are approx. 60cm long



FORMING & SHAPING INTO BAGUETTES

- Take one of your dough halves and flatten out a little. Now fold over the top half into the middle, pushing down with your fingers to create a bulge in the dough edge. Now rotate your dough 180 degrees and do the same the other side – folding the edge inwards before you fold it into the middle (this prevents the baguette getting too long).
- Now working left to right, fold the dough edge over with your left hand & at the same time using the heel of your right hand press down on the edge to seal. Work your way across the length of the dough like this
- Now rotate the dough 180 degrees & repeat on the other side. These folds, help to create tension in the dough to allow for a better rise
- Flip the dough over so the seam is facing down.
- Now with both hands placed in the starting position at the centre of the dough, gently roll it back and forward, moving your hands outwards as you roll towards the end of the dough to form small points
- This technique takes a little practice at first but you will soon get the hang of it. Repeat the same process with the second dough

Proving on the 'Couche'

- Traditionally baguettes prove on the 'couche' – this is a piece of heavy-duty linen that you use instead of a proving basket. You can lay multiple baguette shaped doughs on the cloth to prove. You can also use a tea towel!
- Take a clean lint free linen tea towel, lay flat & flour well with brown rice flour on one half. Make 2 channels by lifting and forming waves with the towel. The channels you create will be where the baguette shaped dough will sit.
- Once your dough is shaped into the baguette, lift with your hands or with the help of your dough cutter & place in the channel on the tea towel or 'couche'.
- Cover the dough with the other half of the tea towel & place another tea towel on top to prevent the air making a crust on the dough
- Allow the dough to rest on the counter for 2-3 hours to double in size



- Once they are double in size after 2 hours then you can lift & place it on the baguette mould. Cover well in cling film & place the tray in the fridge for min. 8 hours to slowly prove (overnight is ideal)
- Take them out of the fridge and make 3 horizontal score marks down the length of each of the baguette doughs before placing them in the oven. I usually score them then allow them to rest before cooking to come to room temperature.
- Cook for 20 mins at 270C – they should be well risen & golden brown all over
- The mould bends a little to allow you to remove the baguette. Put the baguette on a wire rack to cool.

Making Garlic Bread

- Put your cooled baguette on a wooden board & take a bread knife & slice the baguette lengthways into multiple slices. Don't slice all the way through, just cut 90% of the way down leaving a little at the bottom joined. The overall result will be a concertina like sliced baguette.
- Now take a wide butter knife & butter each slice (just one side) with your garlic chive butter
- When you have completed this then wrap your baguette in tinfoil & place back in the oven for approx. 8 mins. This can also be placed in the bbq coals too! Make sure it has a double wrap of tinfoil before doing so..
- Serve on a wooden board in the centre of the table for sharing – ideal for summer BBQs!