Baguettes – "Six-Fold Baguettes"

adapted from Craftsy with Jeffry Hamelman

Yield: 7 demi-baguettes (225g each) or 5 larger baguettes (350g each)
Also good to make 4 bollos and 2 baguettes

INGREDIENTS – to make "75 percent hydration" dough

FULL	HALF
1,000 g all-purpose flour	500 g all-purpose flour
750 g water (more or less as necessary)	375 g water (more or less as necessary)
20 g non-iodized salt	10 g non-iodized salt
4 g instant dry yeast	2 g instant dry yeast

PREPARATION

1. In large bowl, mix all ingredients with hand scraper until everything combined in a homogeneous – but sticky – mass. Hydrated.
    - Add water in one blow.
    - Rotate the bowl as pull the scraper.
    - Keep it as humid as situation permits.

2. Cover the bowl with plastic and ferment at room temperature (75F/24C).
    - Every 30 minutes, use scraper to fold the dough 20-25 times, turning the bowl by hand after each fold.
    - Total of 3 – 3 1/2 hours.

3. About 1 – 1 1/2 hours before the bake, place baking stone in lower third of oven.
    - Also place cast iron skillet on the lowest rack.
    - Pre-heat at 500F/250C

4. After full fermentation, turn dough onto lightly floured surface.
    - For demi baguettes (225g) or larger baguettes (350g), cut and preshape into moderately tight balls.
    - Place balls seam-side down.
    - Cover and let rest 20-25 minutes before shaping (guideline).

5. After resting, shape into baguettes.
    - Place on couche or lightly floured tea towel for the final rise.
    - Cover with linen and then plastic to prevent skin from forming.
    - Let proof 40-50 minutes.

6. Transfer baguettes (using long board) to parchment-lined peel.
    - Score with lame, semi-lengthwise.

7. Put baguettes and water in the oven
    - Slide the dough (still on parchment) onto hot stone. (Three will fit on one stone.)
    - Pour 1 cup of boiling water into the frying pan.

8. Bake until crust is well caramelized and the sides of each baguette feel firm – about 18-20 minutes for demis or 22-24 minutes for larger. Bollos take about 20 minutes.

9. Cool completely.

PREP AND COOLING TIME

Hands-on	0.25
1st Rise	0.50
Fold	0.10
2nd Rise	0.50
Fold	0.10
3rd Rise	0.50
Fold	0.10
4th Rise	0.50
Fold	0.10
5th Rise	0.50
Fold	0.10
6th Rise	0.50
Hands-on	0.25
Rest	0.30
Hands-on	0.20
Proof	0.80
Hands-on	0.10
Bake	0.40
Cool	1.00

6.80 hours total