How to make perfect homemade bread!
DO YOU KNOW THAT YOU CAN MAKE FRENCH BAGUETTES AT HOME?

The secret lies in the baking, which requires a high level of carefully controlled humidity. The Emile Henry baguette mold recreates the same conditions that you find in a traditional bread oven, without having to add water. The humidity is created at the beginning of the baking process thanks to the non-glazed ceramic, and the holes in the lid will help to make that texture which is so special to baguettes!
The real French baguette

PREPARE THE DOUGH

• Warm the water to around 40°C/110°F.
• Mix together the flour, salt and yeast in a salad bowl. Pour in the warm water and mix until you get a smooth ball of dough.

FIRST RISE

• Cover the bowl with a teatowel and leave to rise for about 40 minutes at room temperature and away from any drafts.

SECOND RISE

• Knead well again and divide the dough in 3 equal parts. Create your baguettes by rolling the balls of dough on work surface until they are slightly longer than the holes in the mold.
• Sprinkle some flour onto the mold and place the dough into the holes. Cover with the lid and leave to rise for 20 minutes at room temperature.
• Pre-heat the oven to 250°C/475°F.

COOKING

• Brush some water over the surface of each baguette and make deep slashes across the top.
• Cook for 25 minutes at 240°C/460°F.
• Cook for another 25 minutes without the lid to get a nice and brown surface.

More recipes with the product at www.emilehenryusa.com

FOR 3 BAGUETTES, YOU ONLY NEED:

Plain flour (3 cups)  Fine salt (1 tsp)
Water (1 cup)  Dried yeast (1 tsp)

Preparation + resting time: 1h10  Cooking: 25 min
Emile Henry Baguette Baker

The Emile Henry Baguette Baker replicates cooking in a professional steam oven. Like the Bread cloche, it works by trapping moisture that evaporates from bread dough. The moisture turns to steam, which keeps the bread dough moist during baking. Once the moisture evaporates the loaves develop a crisp, thin crust and an appealing golden color. Whether this is your first time baking bread or you are an experienced home baker, the Emile Henry Baguette Baker brings the flavor and aroma of fresh-baked bread into your kitchen.

Using Your Emile Henry Baguette Baker

This booklet includes several bread recipes customized for baking in your Emile Henry Baguette Baker. But it is easy to use your own favorite recipe in the device. For best results, place between 7 and 8 ounces of bread dough in each cavity in the base. This is a batch of bread dough made from approximately 3 to 3 1/2 cups of flour. This amount of dough will expand to fill each cavity evenly.

The first few times that you use your Emile Henry Baguette Baker or when you bake dough that is especially sticky, sprinkle the cavities in the base generously with flour. This will help keep the bread from sticking. You may also brush them very lightly with vegetable oil.

To shape your dough into a baguette, first divide the dough into three uniform pieces. Then roll each piece of dough into a tight ball. Let the dough sit covered with a towel for a few minutes. For each piece of dough, first flatten it into a rectangle about 6 inches wide. Roll up the dough from the widest edge into a tight cylinder. Pinch the edges to seal it. Then roll the dough back and forth under the palms of your hands until it is slightly longer than the cavities in the Baguette Baker. Transfer the dough to the flour-dusted mold.

Before baking, adjust your rack so that it is in the center of the oven. Then preheat your oven. When the dough is ready to bake, simply place the covered Baguette Baker on the rack. Because all ovens behave differently, test the temperature the first few times you use the device. Once you remove the cover of the Baguette Baker, check the bread after 10 additional minutes of baking to be sure it is browning evenly. You may find that your oven bakes more quickly or more slowly, if your bread is beginning to brown noticeably, you may want to reduce your oven temperature 25°F to 50°F. Conversely, if the loaves seem noticeably soft and pale, increase the oven temperature 25°F to 50°F. Then finish baking.

If you would like to bake several batches of bread in your Baguette Baker, mix the dough in stages staggered about 45 minutes apart. While one batch of dough is baking, proof the next loaves. You can proof long loaves of bread dough between the folds of a floured linen towel. This preserves the shape of the dough. When ready to bake, transfer the proofed dough into the Baguette baker, if the Baguette Baker is still warm, your bread will bake more quickly. Just be careful when handling the device as it is very hot.

Whole Wheat Baguette

Yield: 3 Baguettes

1 teaspoon active dry yeast  
3/4 cup (2 1/2 fluid ounces) water, warm (80-90°F)  
1 cup (4 1/3 ounces) whole wheat flour  
2 cups (8 5/4 ounces) all-purpose flour  

1. Dissolve the yeast in 1/3 cup of warm water. Add the flour, salt and remaining water. Knead by hand or in the bowl of a mixer fitted with the dough hook just until the ingredients are moistened. Let sit for 10 minutes.
2. Knead the dough by hand or for 5 minutes on low speed in a mixer. The dough will start to form a ball but will still be sticky and will adhere to the sides of the bowl. Scrape down the sides of the bowl with a spatula. Knead 5 more minutes until the dough is smooth and forms a ball. It will be soft and elastic.
3. Place the dough into a greased bowl. Let rise for 3 to 4 hours until more than doubled in bulk and small bubbles appear on the surface of the dough.
4. Press down the dough. Let rise for another hour. Preheat the oven to 450°F.
5. Working on a lightly floured surface, divide the sticky dough into 3 uniform pieces. Roll each piece into a tight ball.
6. Roll out each piece of dough slightly longer than the length of the cavities in the mold.
7. Dust the cavities in the Emile Henry Baguette Baker generously with flour. Transfer the formed dough into the mold. Cover and let the dough proof until doubled in size, from 30 minutes to an hour depending on the temperature of the dough and the temperature in your kitchen.
8. Sift a light layer of flour over the dough if desired. Using a serrated knife, score the surface of the each loaf in three or four places.
9. Cover and place on the center rack of the oven. Bake for 20 to 25 minutes. Carefully remove the lid and continue to bake the baguettes for 10 to 15 more minutes until golden brown and crackling.
10. Cool the bread on a wire rack.

Classic Baguette

Yield: 3 Baguettes

1 teaspoon fine sea salt  
3 Tablespoons water, warm (80-90°F)  
3 cups (13 ounces) all-purpose flour  

1. Dissolve the yeast in 3 Tablespoons of warm water. Add the flour, salt and remaining water. Knead by hand or in the bowl of a mixer fitted with the dough hook just until the ingredients are moistened. Let sit for 10 minutes.
2. Knead the dough by hand or for 5 minutes on low speed in a mixer. The dough will start to form a ball but will still be sticky and will adhere to the sides of the bowl. Scrape down the sides of the bowl with a spatula. Knead 5 more minutes until the dough is smooth and forms a ball. It will be soft and elastic.
3. Place the dough into a greased bowl. Let rise for 3 to 4 hours until more than doubled in bulk and small bubbles appear on the surface of the dough.
4. Press down the dough. Let rise for another hour. Preheat the oven to 450°F.
5. Working on a lightly floured surface, divide the sticky dough into 3 uniform pieces. Roll each piece into a tight ball.
6. Roll out each piece of dough slightly longer than the length of the cavities in the mold.
7. Dust the cavities in the Emile Henry Baguette Baker generously with flour. Transfer the formed dough into the mold. Cover and let the dough proof until doubled in size, from 30 minutes to an hour depending on the temperature of the dough and the temperature in your kitchen.
8. Sift a light layer of flour over the dough if desired. Using a serrated knife, score the surface of the each loaf in three or four places.
9. Cover and place on the center rack of the oven. Bake for 20 to 25 minutes. Carefully remove the lid and continue to bake the baguettes for 10 to 15 more minutes until golden brown and crackling.
10. Cool the bread on a wire rack.
Artisan Style
No Knead Baguette

Yield: 3 Baguettes

1 1/2 teaspoon active dry yeast
3 cups (13 ounces) bread flour
1 1/4 cups (10 fluid ounces) water, warm (80-90°F)
1 teaspoon fine sea salt

1. Dissolve the yeast in the warm water in a large bowl. Add the flour and salt to the bowl. Stir with a spoon or your bare hands just until all of the flour is moistened.
2. With wet hands, gather the dough up into a ball. Cover and let the dough rise for 3 to 5 hours at room temperature. Use the dough immediately or refrigerate the dough, covered for 12 to 24 hours before using.
3. Scrape the dough out onto a lightly floured surface. Form it into a loose ball then divide the dough into 3 uniform pieces.
4. Preheat the oven to 450°F.
5. Roll out each piece of dough slightly longer than the length of the cavities in the mold.
6. Dust the cavities in the Emile Henry Baguette Baker generously with flour. Transfer the formed dough into the cavities in the mold, cover and let the dough proof until expanded 1 1/2 times in size, from 30 minutes to an hour depending on the temperature of the dough and the temperature in your kitchen.
7. Sift a light layer of flour over the dough if desired. Using a serrated knife, score the surface of each loaf in three or four places.
8. Cover and place on the center rack of the oven. Bake for 20 to 25 minutes. Carefully remove the lid and continue to bake the baguettes for 10 to 15 more minutes until golden brown and crackling.
9. Cool the bread on a wire rack.

*The long slow fermentation gives this bread a complex flavor. Even though this bread dough is not kneaded, the gluten is developed. This no knead bread bakes into loaves with irregular holes and a chewy crust.*

Baguette Dough
Made in the Food Processor

Yield: 3 Baguettes

3 cups (13 ounces) all-purpose flour
1 teaspoon fine sea salt
3/4 teaspoon active dry yeast
1 cup + 2 tablespoons (9 fluid ounces) water, tepid (65-70°F)

1. Place the flour, salt, and yeast in the bowl of a food processor fitted with the metal blade. With the machine running, slowly pour in all of the water and process for a few seconds until the dough comes into a ball. Then process for 30 more seconds. The dough should reach 80°F when measured with an instant read thermometer. (If the dough is cooler, pulse the dough in 5 second increments until it warms)
2. Place dough in a large ungreased bowl, covered with plastic wrap. Ferment the dough 2 to 3 hours at room temperature. Use the dough immediately or refrigerate the dough, covered for 8 to 12 hours before using.
3. Scrape dough onto a lightly floured work surface. Divide the dough into 3 uniform pieces. Shape the dough into rough balls and let the dough rest, covered for 15 to 20 minutes.
4. Roll out each piece of dough slightly longer than the length of the cavities in the mold.
5. Dust the cavities in the Emile Henry Baguette Baker generously with flour. Transfer the formed dough into the cavities in the mold, cover and let the dough proof until expanded 1 1/2 times in size, from 30 minutes to an hour depending on the temperature of the dough and the temperature in your kitchen.
6. Sift a light layer of flour over the dough if desired. Using a serrated knife, score the surface of each loaf in three or four places.
7. Cover and place on the center rack of the oven. Bake for 20 to 25 minutes. Carefully remove the lid and continue to bake the baguettes for 10 to 15 more minutes until golden brown and crackling.
8. Cool the bread on a wire rack.

* Recipe adapted from The Best Bread Ever: Great Homemade Bread Using Your Food Processor