Udi Galili

Recipe for a hybrid baguette (a combination of yeast and sourdough)

In baker percentages:

100% traditional French baguette flour T65

65% water (+ 2% for bassinage)

15% sourdough starter

0.25% dry yeast

2% salt

In grams for eight baguettes:

1 kg of traditional French baguette flour T65

650 grams of water (+20 grams for bassinage)

150 grams of sourdough starter

2.5 grams of dry yeast

20 grams of salt

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Yeast Baguette Recipe

In baker percentages:

100% Traditional French Baguette Flour T65

65% water (+ 2% for bassinage)

0.25% dry yeast

2% salt

In grams for 8 baguettes:

1 kg of traditional French baguette flour T65

650 grams of water (+20 grams for bassinage)

2.5 grams of dry yeast

20 grams of salt

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Recipe for Sourdough Baguette

In baker percentages:

90% strong bread flour (12-13% protein)

10% whole wheat / rustic flour

67% water (+ 2% for bassinage)

20% sourdough starter

2% salt

In grams for 8 baguettes:

900 grams of bread flour (12-13% protein)

100 grams whole wheat / rustic flour

670 grams of water (+20 grams for bassinage)

200 grams of sourdough starter

20 grams of salt