**Pain A L’Ancienne**

\*must be measured by weight!

925 g Bread Flour

650g water

5g dry yeast

19g salt

* 1. Add all ingredients into a mixing bowl
	2. Mix by hand for 1 minute, cover and rest
	3. Rest for 30 minutes, and then mix by hand for 3 minutes
	4. Place in a container large enough for it to triple in volume and cover. Refrigerate overnight.
	5. Pull out the next day and place on the counter for approx. 6 hours (until room temperature)
	6. Pour dough out onto a well-floured table. Trying not to de-gas the dough.

**OPTIONS**

**Focaccia**

1. Cut into 2-3 pieces.
2. Stretch dough on a well olive oiled baking sheet. Rest for 15 min.
3. Dimple the dough with your fingertips. Brush with olive oil and sprinkle on desired toppings. (IDEAS - herbs/jalapenos/cheddar/garlic/ parmesan)
4. Bake @ 425F for 15 with steam bath. Then remove steam and bake for another 10-12 min.

**Baguettes**

1. Using a bench scraper (pastry cutter) or sharp knife - cut the dough into 4 equal pieces.
2. Gently stretch to make a long baguette shape
(careful not to tear or deflate the dough)
3. Using a sharp knife make 3-4 diagonal cuts on each loaf.
4. Bake @ 425F for 15 with steam bath. Then remove steam and bake for another 10-12 min. (internal temperature should be 200F degrees)