



Welcome to the King Arthur Baking School's Virtual Baguette class. In this class, we'll guide you through the process of making this classic French bread in your home oven including how to make a pre-ferment, get a light, airy crumb, and that characteristic shiny, crisp crust. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 462 grams (about 4 cups), plus more for dusting work surface

Water: 327 grams (1 1/8 cups)

Instant yeast: 3 grams (1 teaspoon) + a pinch

Salt: 10 grams (1 1/2 teaspoons)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowl: 1 medium

Mixing spoon or spatula (or plastic bowl scraper)

Metal bench knife (optional, but recommended)

Bowl cover (plastic wrap or towel)

Tea towel (or couche)

Baking sheet or pizza peel

Sharp paring knife (or lame)

Parchment paper

Thermometer

In this class we will be baking using steam. There are a few good options for how to achieve this in your home oven. Please see the class materials for more detailed information. Some tools and equipment you may need are listed below:

Baking stone or steel (preferred), or baking sheet

and

Some kind of oven safe cover-metal roasting pan with recessed handles or disposable roasting pan with a min of 4" depth

OR a covered baker