

Here is a recipe to make a delicious baguette:

Ingredients:

- \* 500g strong white bread flour
- \* 7g salt
- \* 7g fast-action yeast
- \* 300ml water

Instructions:

1. Place the flour, salt and yeast in the bowl of an electric mixer fitted with a dough hook.
2. Add the water and mix with the dough hook on a low speed for 2-3 minutes, until a rough dough forms.
3. Increase the speed to medium and knead for 6-8 minutes, until the dough is smooth and elastic.
4. Place the dough in a lightly oiled bowl, cover with cling film and leave to rise in a warm place for 1 hour.
5. Knock back the dough and divide into 4 equal pieces.
6. Roll each piece into a long, thin sausage and fold in thirds, then roll again and fold in thirds again.
7. Place the loaves on a lightly floured baking sheet, cover with cling film and leave to rise for 30 minutes.
8. Preheat the oven to 220C/200C fan/gas 7.
9. Brush the loaves with a little water and bake for 20-25 minutes, until risen and golden brown.
10. Transfer the loaves to a wire rack to cool.