Cold-Fermented Baguette

Ingredients:

* 300 mL water @ 75/78° F
* 400g unbleached bread flour
* 25g fine semolina
* 6g instant yeast
* 8g salt
* Additional flour for dusting

1. Pour water, then add flour, salt, semolina, and yeast to mixer
2. Mix on lowest speed for 15 minutes
3. Transfer dough into circular plastic container for 6”-8” diameter
4. Let dough rise for an hour at room temperature or until dough has doubled in size
5. Place dough on countertop, deflate, and roll into ball.
6. Place ball of dough back into aforementioned plastic container, cover, and refrigerate overnight (12-14) hours
7. Allow dough to come back to room temperature and let sit out for 1 hour
8. Without deflating, transfer dough into floured work surface and divide it into 3 pieces
9. Deflate dough and let rest for 45 minutes
10. Shape dough into baguettes, put on baking pan covered with parchment paper, cover with damp kitchen towel, and let proof for 1 hour or until dough has doubled in size
11. Score tops of bread and bake

Baking

1. Preheat oven to 500°F 30 minutes before baking
2. Take any clean oven-safe pan at put at bottom of oven
3. If possible, take another baking pan and position upside-down such that the pan with the bread can lay on top of it
4. Place pan with dough on the upside-down pan in oven
5. Immediately after putting bread in oven, place 6 ice cubes in pan on the bottom of the oven
6. Bake bread for ~20 minutes