

Vietnamese Baguette

<i>1½</i>	<i>Packets of yeast, active or fast-rise.</i>
<i>½ c. / 1 c.</i>	<i>Water, 105° – 115°.</i>
<i>3½ c.</i>	<i>Flour, unbleached.</i>
<i>1½ t.</i>	<i>Salt.</i>
<i>1 T.</i>	<i>Sugar.</i>

- *Combine yeast and ½ c. warm water.*
- *Set yeast aside for 2-3 minutes to soften.*
- *Combine flour, salt, and sugar in the bowl of a mixer.*
- *Add additional 1 c. water to the yeast mixture and gently whisk to combine.*
- *Start the mixer and add the yeast mixture.*
- *Mix until the dough forms a ball and pulls away from the sides of the bowl (~1 minute).*
- *Let the dough rise:*
 - *Cover the mixing bowl and let dough rise for 90 minutes.*
 - *Pulse the mixer to deflate dough.*
 - *Cover the mixing bowl and let dough rise for 75 minutes.*
 - *Pulse the mixer to deflate dough.*
 - *Cover the mixing bowl and let dough rise for 60 minutes.*
 - *Pulse the mixer to deflate dough.*
- *Place dough onto a floured work surface.*
- *Divide the dough in half and form 2 loaves.*
- *Place loaves on baking sheet, cover, and let rise for 30 minutes.*
- *Bake loaves for a total of 25 minutes:*
 - *Put 1 in. of water in the bottom of a baking pan and place in oven.*
 - *Heat over to 425°.*
 - *Make 3 - 4 shallow slices in each loaf.*
 - *Place loaves in oven and mist loaves with 5 - 6 sprays of water.*
 - *Bake for 3 minutes and mist again.*
 - *Bake for 3 additional minutes and mist again.*
 - *Bake for 9 minutes.*
 - *Rotate pan and bake for 5 minutes.*
 - *Turn loaves upside down and bake for 5 minutes.*
- *Put loaves on baking racks to cool.*