



The French Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

This French bread recipe has been perfected to my satisfaction crunchy on the outside and soft airiness on the inside I hope you enjoy these stunning loaves

Ingredients

- - 2 cups sourdough starter - 10 tablespoons water - 1 ½ teaspoons olive oil - 1 teaspoon salt - 1 tablespoon white sugar - 1 tablespoon active dry yeast - 4 cups all-purpose flour
- or more if needed - 2 teaspoons cornmeal - 2 cups boiling water - 1 egg yolk - 1 tablespoon milk

Instructions

1. Place the sourdough starter
2. water
3. olive oil
4. salt
5. sugar
6. yeast
7. and flour in that order into the pan of a bread machine
8. set the machine on the dough cycle
9. and start the machine. After the machine has finished its cycle
10. turn the dough out onto a floured surface
11. and knead several times; mix in more flour if the dough is very sticky. Cut the dough in half
12. and roll each piece of dough out into a rectangle about 8 by 12 inches and 1/2-inch thick. Roll the rectangles into loaves the long way
13. pinch the seams
14. and taper and pinch the ends of the loaves. Line 2 baking sheets with parchment paper
15. and sprinkle paper with cornmeal. Place the loaves gently onto the prepared baking sheets
16. cover loosely with plastic wrap
17. and let rise in a warm place until doubled
18. about 30 minutes. Place a large baking stone onto the center rack of oven
19. and place a baking dish onto a lower rack. Preheat oven to 375 degrees F (190 degrees C). Carefully pour boiling water into the baking dish. Remove plastic wrap from loaves
20. and slash several 1/2-inch deep cuts into each loaf with a sharp knife. Whisk egg yolk and milk together in a small bowl until thoroughly mixed
21. and brush the loaves with the egg yolk mixture. Place the loaves into the preheated oven on top of the baking stone
22. and quickly spray the inside of the oven 4 or 5 times with a water-filled spray bottle. Shut oven door; wait 1 minute
23. and spray again; repeat twice more
24. spraying the oven 4 times with water at 1-minute intervals. Bake about 15 minutes
25. and remove the water-filled baking dish. Continue to bake until the bread is browned and the loaves make a hollow sound when thumped
26. about 15 more minutes. Remove bread to cool on racks. Cook's Notes The sourdough starter is a large amount
27. so be sure to make it ahead of time if you don't have enough. The bread machine
28. baking stone
29. and spraying of the oven are all optional and serve to make a more perfect loaf of French bread.