



RECIPE

Batard Bread

Recipe Created For
Round French Oven

Main Ingredient
Flour

Cook Time
Over 3 hours

Serving Size
4-6

INGREDIENTS

- 1 1/2 cups bread flour
- 1 1/2 cups all-purpose flour
- 1/2 tsp instant yeast
- 1 cup lukewarm water
- 1 tsp kosher salt

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INSTRUCTIONS

Add flour, instant yeast, lukewarm water, and salt to the bowl of a stand mixer. Knead dough until smooth (5-6 minutes) and transfer to an oil bowl. Cover with a lid or plastic wrap and allow to rise for 1 hour.

Turn dough out over on a floured surface and punch out the air. Flatten into a rectangle shape and fold the dough on to itself in thirds. Turn the dough 90 degrees and fold twice more. Fold into a ball shape and return to the bowl to rise again.

Let the dough rise for another hour and repeat the folding process.

Coat a Round French Oven with olive oil and sprinkle with semolina flour. Place the dough into the French Oven with the lid and allow to rise one final time for 90 minutes.

Preheat the oven to 450 F. Score the top of the bread with a sharp knife or craft knife. Spritz water over the top of the loaf and put the lid back on.

Bake with the lid on for 25 minutes. Remove the lid and bake for 10 additional minutes until lightly browned. Cool for 20 minutes and slice. Serve with soft butter.

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