

Artisan Sourdough Baguettes - Crusty, Airy, and Bakery-Style at Home

Artisan Sourdough Baguettes ?



OVEN
475°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

380g bread flour
276g water (74% hydration)
38g sourdough starter (10%, unfed/discard works fine)
8g salt

DIRECTIONS

- 1. Develop the Dough (Coil Folds):** After mixing, perform 3-4 gentle coil folds over the first 1.5 to 2 hours. Let the dough rest between each fold. This strengthens gluten without degassing the dough aggressively.
- 2. Bulk Fermentation:** Let the dough rise until it increases by 50%. Maintain ambient temps between 74-76°F. This slow fermentation builds flavor and texture.
- 3. Divide and Bench Rest:** Divide into 700g pieces (if scaled up), or keep whole if making two loaves from this batch. Rest on a lightly floured surface for 20 minutes to relax the gluten.
- 4. Initial Shaping + Overnight Proof:** Lightly shape the rested dough into rectangles or logs and place into shallow, lightly oiled containers. Cover and refrigerate overnight for cold retardation. This step enhances the crust and flavor.
- 5. Morning Rise + Preheat Oven:** Pull dough from fridge and allow to warm slightly. Meanwhile, preheat your oven for 1.5-2 hours to 475°F (245°C), ideally with a baking stone or steel and steam setup.
- 6. Preshape + Rest en Couche:** Once dough reaches ~75% final proof, preshape into batards or rough baguette logs. Let rest en couche (floured cloth or towel) for 1 hour.
- 7. Final Shaping:** Shape each piece into a long baguette using gentle movements to retain air. Return to couche and rest for another 15 minutes.
- 8. Transfer and Score:** Use a transfer board or peel to move the baguettes to a loading surface. Score with a razor blade or lame at a shallow angle for classic

baguette cuts.

9. Bake with Steam: Bake 20 minutes with steam at 475°F.
10. Then, remove steam source and bake another 10-12 minutes until deep golden brown.
11. ? Pro Tip: Bake with a pan of hot water or lava rocks to create a steam burst. This gives your crust that signature shine and crackle.

TIPS FOR SUCCESS

Use strong bread flour to support the hydration level.

Keep your folds gentle -the dough should feel relaxed, not overworked.

Refrigeration is key to flavor development and easier scoring.

Steam is non-negotiable for baguettes-skip it and your crust will suffer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/artisan-sourdough-baguettes-crusty-airy-and-bakery-style-at-home/>