



LOST VALLEY

Gluten Free French Baguette

Prep 30 mins · Rest ~2.5 hrs · Bake 35mins

Makes 3 baguettes

Dough:

- 3¼ cup GF Flour*
- 1½ tsp Active Dry Yeast
- 1½ tsp Kosher Salt
- 1 Tbsp Honey
- 1¾ cup + 2 Tbsp warm Water (100°F)
- Cornmeal for rolling
- Egg White Wash & Sea Salt Flakes for top of loafs

Serving Suggestions:

- Dip in Cordero Vineyards Extra Virgin Olive Oil
- Calafia Cellars Smoked Salmon Spread
- Rub with raw garlic clove & grill in Olive Oil for toasts

Preparation:

Whisk together flour, yeast, salt and honey. Add water and mix with stand mixer (paddle) or spoon. Cover mixing bowl and rest at room temperature until dough rises, about 2 hours.

Pour small amount of cornmeal on top of parchment paper. Place dough on cornmeal and divide into 3 equal sections. If desired, dough section can be frozen for up to 4 weeks (thaw overnight in fridge when ready to bake).

Mist baguette loaf pan with olive oil. Roll each section in cornmeal into a log shape and place on baguette pan. Smooth surfaces and ends with wet fingers as needed. Cover loosely with non-stick wrap and light towel, rest for 40 mins. Loaves may not appear to rise much which is normal.

Baking:

Preheat oven to 450°F with empty broiler pan on lower shelf.

Brush top of loaves with egg white wash then slash ½ deep with sharp tool. Sprinkle flaky sea salt across loaves.

Place baguettes in oven and pour 1 cup hot water into broiler pan, shutting oven door quickly. Bake for 30-35 mins, until richly browned (check after 20 mins, adding aluminum foil loosely over top of loaves to keep from browning too much). Internal temp of bread should be minimum of 190°F. Allow to cool on rack.

Pour a glass of your favorite Lost Valley Wines and enjoy!

**Recommend King Arthurs Gluten Free Bread Flour*