

**Miele**

# Wholemeal baguette

By Miele

**1 hour 15 minutes**

Prep time

**1 hour 15 minutes, depending on browning selected.**

Cooking time

**12 servings**

Serves



## INGREDIENTS

- 250g wholemeal plain flour
- 250g bakers flour
- 14g instant dried yeast
- 1 teaspoon caster sugar
- 300ml warm water
- 2 tablespoons olive oil
- ½ teaspoon salt

## METHOD

1. Place all ingredients into the bowl of an electric mixer with a dough hook attached.
2. Run on low speed until the dough becomes smooth and elastic (around 2 minutes).
3. Turn the dough out onto a floured surface and knead a few times to form a ball.
4. Divide dough and form into two 35cm long baguettes and place on a lightly floured baking tray.
5. Dust lightly with flour, then using a sharp knife, cut several diagonal slashes into the tops of the baguettes.
6. Select: Automatic > Bread > Baguettes and follow the prompts on screen.

## Note

- H 6000 Ovens produce very accurate browning, so choose the browning level that best suits your requirements.
- If you are making this bread by hand, you will need to continue kneading for around 10 minutes.
- For a herb and garlic variation, add 1 clove of crushed garlic and 4 tablespoons of soft chopped herbs to the mix after mixing is completed and mix until well combined.