



COOKING PASSION SINCE 1877

PAIN PAILLASSE



SERVES 4

INGREDIENTS

350g white flour
100g strong flour
300g water
5g yeast
8g sea salt

NEFF baking stone

PREPARATION

Dissolve the yeast in warm water. In a bowl, combine the yeast with all the other ingredients. Knead using an electric mixer with a dough hook, then let rise in a warm place for 20 minutes.

Once again knead the dough thoroughly by hand. Cover the bowl or place the dough in a plastic bowl with a lid and refrigerate for 20 hours. The dough can also be refrigerated for a longer period of time.

On the day you bake the bread, place the baking stone in the oven and preheat to 250°C.

Carefully transfer the dough to a floured work surface and divide it in half. Flour the surfaces of the dough well and carefully lengthen it by pulling on both ends. Then twist the dough as though you were wringing out a towel.

Using a wooden peel (pizza/baking shovel), place the loaves on the baking stone and bake at 220 °C top and bottom heat, medium steam intensity, for 25 to 30 minutes.