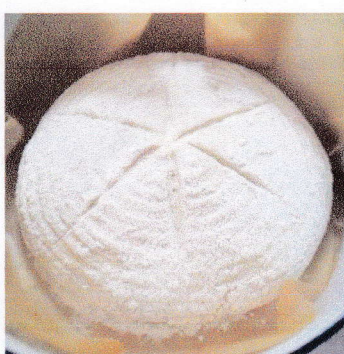




You should now have a lovely dome of dough, that holds its shape, decorated with a pattern of concentric flour rings from the banneton.

Score the top of the dough with a lame or a clean razor blade, put the lid on and bake it for 50 mins.



*If you prefer a darker loaf or you feel that yours look pale, you can remove the lid and bake for a further 5-10 mins; I prefer to keep the lid on for the entire bake as I like the colour I get.

Leave it to bake: DO NOT be tempted to peek, do not open and close the oven, resist any urge to do so to look at it.

After 50 minutes, remove the whole pan from the oven, carefully take the loaf from the pan, tilt it whilst still wearing your oven gloves to remove the parchment paper from the bottom, (and keep it to use again like I do) then leave the loaf on a rack to cool.



or 2 baguettes
for ~~20~~ 19 min.
at 210°

Wait AT LEAST an hour before you slice into it. If you cut into the loaf too soon, steam will fill all of those carefully crafted holes and make the bread gummy.