**ingredient variation**

**A-PLUS BAGUETTE**

As a variation on the master French lean dough, this version uses corn flour in addition to the bread flour, half of which is toasted before using. Un toasted, the corn flour has an effect similar to that of polydextrose, boosting the crispiness of the loaf’s crust. The toasted corn flour lacks that functionality but adds a wonderful, slightly nutty flavor. Together, the two forms of the flour help elevate this bread to its A-Plus status.

### INGREDIENTS

**For the Poolish**
- Bread flour 108 g ¾ cup 100
- Water 107 g ½ cup 100
- Instant dry yeast 0.11 g ⅛ tsp 0.1

**For the Dough**
1. Water 14 g 1 Tbsp 3.18
   - Fine salt 11.4 g 1 Tbsp + 1 tsp 2.59
2. Water 266 g 1¼ cups 60.45
   - Instant dry yeast 2.1 g ½ tsp 0.5
3. Bread flour 420 g 3 cups 95.45
   - Poolish 215 g all from above 48.86
   - Liquid levain, mature see page 354
   - Corn flour 10 g 1 Tbsp + 1 tsp 2.27
   - Toasted corn flour 10 g 1 Tbsp + 1 tsp 2.27

**Yield** ~1.00 kg

*For salt, flours, substitutions, and other notes, see pages viii–xi.*

### NET CONTENTS

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weight</th>
<th>%</th>
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</thead>
<tbody>
<tr>
<td>Flour</td>
<td>551 g</td>
<td>100</td>
</tr>
<tr>
<td>Corn flour</td>
<td>10 g</td>
<td>1.81</td>
</tr>
<tr>
<td>Toasted corn flour</td>
<td>10 g</td>
<td>1.81</td>
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<tr>
<td>Water</td>
<td>409 g</td>
<td>74.23</td>
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<tr>
<td>Salt</td>
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<tr>
<td>Yeast</td>
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Consume within 1 d, or freeze for up to 2 mo.