Follow the Machine Mixing options on the next page.

Transfer the dough to a sheet pan lined with a lightly oiled nonstick silicone mat. Flatten the dough, and form it into a rectangle with even thickness. Cover with plastic wrap.

Bulk ferment for 1 h.

Refrigerate the dough until it is firm and chilled, 1–2 h.

Divide the dough to the desired weight (see page 3-136).

Preshape as a simple bâtard with tapered ends (see page 3-154).

Refrigerate the dough, well covered, for 20 min.

Line a sheet pan with a nonstick silicone mat or parchment paper. Place the loaves in the prepared pan.

Brush each loaf with a thin coat of vegetable oil. To prevent the crust from ripping, brush the surface with oil 2–3 times during proofing.

Braid the dough according to the braiding section, pages 3-186–191.