

# Rustic Country bread

Dehydrated Sourdough  
Terre d'Arômes



## **Blé complet CRC®**

N° 1181

Caramelized, with fruity and peppery notes

Other applications:  
Special bread, baguette

### INGREDIENTS

T55 or T65 flour: 9,5 kg

Terre d'Arômes Blé Complet CRC®: 0,5 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,8 to 7,4 L

### *Method with 5% dosage*

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead again for 6 minutes.  
Spiral: 3 minutes, add salt and knead again for 3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 350 g, 500 g or 800 g dough pieces.

**Intermediate proofing:** 10 minutes.

**Shaping:** shape by hand or using a machine into bâtard, boule or pavé.

**Final fermentation:** 1h-1h15 at 25°C with 75% humidity.

**Baking:** dust the tops of breads, score, add steam and bake from 24 to 30 minutes at 250°C (top heat)/240°C (bottom heat).

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984