

Small breads Campasine

Topping
& Inclusion



Phil Campasine® Dusting

N° 1207

Fine coated wheat semolina, wheat flour

Other applications:

Inclusion and topping for rustic bread,
special bread



INGREDIENTS

T55 or T65 flour: 9,2 kg

Terre d'Arômes Campasine® OFG: 0,8 kg

Yeast: 0,08 kg

Salt: 0,18 kg

Water: 6,8 to 7,4 L

Phil Campasine® Dusting: QS

Base temperature: 64°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: add yeast and knead for 6 minutes. Add salt and knead for another 6 minutes.
Spiral: add yeast and knead for 3 minutes. Add salt and knead for another 3 minutes.

Dough temperature: 25-26°C, turn out using Phil Campasine® Dusting.

First fermentation: 1h30 minutes at room temperature.

Scaling: divide into en pâtons de 80 g.

Shaping: shape into a block by folding in a wallet-style manner, dust with Phil Campasine® Dusting and place seam-side down on floured cloths with Phil Campasine® Dusting.

Final fermentation: 1h-1h30 at 25°C.

Charging the oven: flip the breads over without slashing, turn on the steam and place them in the oven.

Baking: bake for 12-15 minutes at 260°C.

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