

# Cornbread Perspective®

*Perspective®: a very active sourdough*

## **Perspective® Organic Solid**

N° 2502

Fermented, with buttery and hazelnut notes

Other applications:  
Sourdough bread, brioche, soft white bread



### INGREDIENTS

#### Dough N°1:

Organic traditional flour: 10 kg

**Perspective® Organic Solid: 1,5 kg**

Salt: 0,2 kg

Water: 6,8 to 7 L

Soaking water: 0,5 L

#### Final dough:

Knead dough N°1: 19 kg

Organic Cornbread Premix: 3,8 kg

Organic sunflower seeds: 0,95 kg

Salt: 0,06 kg

Water (24°C): 1,9 L

### **Method with 15% dosage**

**Base temperature:** 66°C.

#### **Kneading:**

- **First speed:** 5 minutes (with flour and water), followed by autolysis for 45 minutes.
- **Second speed:** Oblique: 5-6 minutes with sourdough, add salt and bassinage water, then knead for another 5-6 minutes.  
Spiral: 2-3 minutes with sourdough, add salt and bassinage water, then knead for another 2-3 minutes.
- **First speed:** add the ingredients for the final dough and knead 3 minutes.
- **Second speed:** knead for 3-4 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 30 minutes in dividing containers, then overnight at 4°C.

**Back to room temperature:** 45 to 60 minutes at 20-24°C.

**Scaling:** divide into 400 g dough pieces.

**Intermediate proofing:** 20-30 minutes.

**Shaping:** by hand, place on floured cloths with the seams facing up.

**Final fermentation:** 3h30 at 25°C with 75% humidity.

**Baking:** score, add steam and load into the oven for 20-22 minutes at 230°C (bottom heat) and 250°C (top heat). Let dry at the end of baking.

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