

Buns Perspective®

*Perspective®: a very
active sourdough*

Perspective Organic Liquid

N° 2144

Fermented, with buttery and
hazelnut notes

Other applications:

Sourdough bread, brioche, soft white bread



INGREDIENTS

Organic Gruau flour: 10 kg

Organic Sugar: 0,4 kg

Perspective® Organic Liquid: 1,5 kg

Organic rapeseed oil: 0,4 kg

Guérande salt: 0,18 kg

Water: 5,2 to 5,5 L

Method with 15% dosage

Base temperature: 56-58°C.

Kneading:

- First speed: 5 minutes.
- Second speed: Spiral: 8 minutes.

Dough temperature: 25-27°C.

First fermentation: 30 minutes at 26°C.

Scaling: divide into 50 g (small size) and 90 g (classic size) dough balls.

Intermediate proofing: 30 minutes at 26°C.

Shaping: re-roll the dough balls, slightly flatten them and place on a baking tray for buns.

Final fermentation: 4h30-5h at 32°C with 80% humidity.

Charging the oven: moisten the tops of the buns and sprinkle with organic sesame seeds. Load into the oven and turn on the steam.

Baking: bake 14-18 minutes at 230°C (top heat) and 180°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