

Sourdough brioche

Perspective®: a very active sourdough



Perspective CRC® Liquid

N° 2133

Fermented, with buttery and hazelnut notes

Other applications:

Sourdough bread, baguette, soft white bread



INGREDIENTS

Strong flour or Grau flour: 10 kg

Perspective CRC® Liquid: 2 kg

Salt: 0,2 kg

Sugar: 2 kg

Butter: 4 kg

Eggs: 6 L

Method with 20% dosage

Base temperature: 54°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed using a mixer:** 6-8 minutes without butter then knead until dough pulls away. Add butter, then knead until dough pulls away.

Dough temperature: 25-26°C.

First fermentation: 1h30.

Scaling: divide into 300 g or 500 g dough balls.

Intermediate proofing: 20 minutes.

Shaping: flatten the dough balls and make a hole in the center, then shape them into a crown. Place on baking paper on a baking tray.

Final fermentation: 16 hours at 26°C.

Charging the oven: brush with egg wash, score and load into the oven.

Baking: bake at 150°C for 25-30 minutes.

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