

# Soft white bread Perspective®

*Perspective®: a very active sourdough*

## **Perspective CRC® Liquid**

N° 2133

Fermented, with buttery and hazelnut notes

Other applications:  
Sourdough bread, brioche, baguette



### INGREDIENTS

Gruau flour: 10 kg

Sugar: 0,4 kg

Perspective CRC® Liquid: 1,5 kg

Rapeseed oil: 0,4 kg

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 500 g or 800 g dough balls.

**Intermediate proofing:** 30 minutes at 26°C.

**Shaping:** by hand or using a machine, then place in greased molds.

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

**Charging the oven:** load into the oven and add steam.

**Baking:** bake for 30-35 minutes at 150°C (ventilated oven) and 180°C (deck oven) depending on the size of breads.

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