

Whole wheat loaf

Dehydrated Sourdough
Terre d'Arômes



Blé complet CRC®

N° 1181

Caramelized, with fruity and peppery notes

Other applications:
Special bread, baguette



INGREDIENTS

T150 flour: 9,5 kg

Terre d'Arômes Blé Complet CRC®: 0,3 kg

Wheat gluten: 0,2 kg

Plant-based margarine: 1 kg

Sugar: 1 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 6,5 L

Method with 3% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 14-16 minutes.
Spiral: 7-8 minutes.

Dough temperature: 25-26°C.

First fermentation: 20-30 minutes.

Scaling: divide into 500 g or 750 g dough pieces (depending on the size of molds).

Intermediate proofing: 10 minutes.

Shaping: by hand or using a machine, then place in greased molds (for soft white bread).

Final fermentation: 1h15-1h30 at 30°C with 75% humidity.

Baking: bake for 28 to 40 minutes at 240°C with plenty of steam (depending on the size of the 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