

Campasine Crown

Dehydrated Sourdough
Terre d'Arômes

Campasine® Organic

N° 1231

Caramelized, with honey, chestnut
and hazelnut notes

Other applications:

Rustic bread, special bread, baguette



INGREDIENTS

T55 or T65 organic flour: 9,2 kg

Terre d'Arômes Campasine® Organic: 0,8 kg

Yeast: 0,08 kg

Salt: 0,18 kg

Water: 6,8 to 7,4 L

Phil Campasine® Organic Dusting: QS

Method with 8% dosage

Base temperature: 64°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: add yeast and knead for 6 minutes. Add salt and knead for another 6 minutes.
Spiral: add yeast and knead for 3 minutes. Add salt and knead for another 3 minutes.

Dough temperature: 25-26°C, turn out using Phil Campasine® Organic Dusting.

First fermentation: 1h30 at room temperature.

Scaling: divide into 800 g dough balls.

Shaping: make a hole in the center of the dough pieces and rotate it to form a crown, place seam-side up in floured bannetons/proofing baskets with Phil Campasine® Organic Dusting.

Final fermentation: 1h-1h15 at 25°C.

Charging the oven: turn the proofing baskets onto the oven deck without scoring, turn on the steam and load into the oven.

Baking: 40-45 minutes at 250°C (top heat) and 230°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