

Campasine with cereals

Topping & Inclusion

Phil Campasine® Organic Dusting

N° 1262

Fine coated wheat semolina, wheat flour

Other applications:

Inclusion and topping for organic rustic bread,
organic special bread



INGREDIENTS

T55 or T65 organic flour: 4,6 kg

Terre d'Arômes Campasine® Organic: 0,4 kg

Yeast: 0,03 kg

Salt: 0,09 kg

Water: 3,3 to 3,4 L

5 seeds mix: 1,2 kg

Soaking water: 0,9 L

Phil Campasine® Organic Dusting: QS

Preparation of the cereals: soak for at least 1 hour before incorporating (mix of 5 seeds + soaking water).

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.
- **First speed:** add the cereals preparation and knead for about 2 minutes.
- **Second speed:** knead for an additional 2 minutes.

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

First fermentation: 20 minutes, then overnight at 4°C.

Bringing to room temperature: 30-45 minutes.

Scaling: divide into 400 g dough pieces.

Shaping: shape by rolling the dough pieces in Phil Campasine® Organic Dusting.

Final fermentation: 1h-1h30 at 25°C.

Charging the oven: flip the breads over without slashing, then place them in the oven.

Baking: bake 20-22 minutes at 240°C.

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