

# Festive blueberry bread



## Toofruit® Blueberry

N° 1556

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### INGREDIENTS

Traditional dough at the end of  
mixing: 10 kg  
Toofruit® Blueberry: 0,3 kg

Cranberries: 1 kg  
Water (24°C): 0,1 to 0,2 L

### Method with 3% of Toofruit® and 10% of cranberries

*Other inclusions may be used, such as raisins or a five-seed mix.*

#### Kneading:

- **First speed:** 3 minutes
- **Second speed:** Oblique: 5-6 minutes.  
Spiral: 3-4 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 80/150/330 g dough pieces.

**Intermediate proofing:** 20 minutes.

**Shaping:** shape the loaves and place them on floured cloths, seam side up.

**Final fermentation:** 1h-1h30 at 25°C with 75 % humidity.

**Baking:** bake for 14 to 20 minutes at 250°C, depending on the size of the breads (pay attention to browning of the larger loaves on the oven floor).

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