

# Gressinis

Dehydrated Sourdough  
Terre d'Arômes



**Intense Flavor**  
**Full-bodied Wheat**

N° 1104

Malty, with notes of fruit and coffee

Other applications:  
Country-style bread, special bread



## INGREDIENTS

T55 or T65 flour: 9,7 kg

Terre d'Arômes Intense Flavor

Full-bodied Wheat: 0,3 kg

Yeast: 0,4 kg

Salt: 0,18 kg

Olive oil: 2 kg

Water: 4,5 to 4,8 L

Sesame seeds: QS

## Method with 3% dosage

**Base temperature:** 56-58°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 13-14 minutes.  
Spiral: 6-7 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Shaping:** Roll out to a thickness of 2,5-3 mm , then fold into thirds. Lightly moisten the surface, sprinkle with sesame seeds, then roll out again to 5 mm thickness. Cut into 1 cm wide strips, twist them, and place on a baking tray lined with parchment paper.

**Final fermentation:** 20 minutes at 25°C with 75% humidity.

**Baking:** 15 minutes at 200°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