

Swiss chocolate bread

Dehydrated Sourdough
Terre d'Arômes



Organic Wheat

N° 1102

Floral, with notes of cream and dried hay

Other applications:
Baguette, viennoiseries



INGREDIENTS

Organic Gruau flour: 6 kg

T55 or T65 organic flour: 3,6 kg

Terre d'Arômes Organic Wheat: 0,4 kg

Organic sugar: 1,3 kg

Détrempe butter: 0,5 kg

Cocoa in powder: 0,34 kg

Tourage butter: 4,5 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,7 to 5 L

Pastry cream: 5 L

Chocolate chips: QS

Method with 4% dosage

Base temperature: 50°C.

Kneading:

- First speed: 5 minutes.
- Second speed using mixer or spiral: 5-6 minutes.

Dough temperature: 16-18°C.

First fermentation: 30 minutes at room temperature, then at least 1 hour at 4°C.

Preparation of colored dough: take 2,5 kg of the détrempe, mix with cocoa powder and an equal amount of water, and set aside. Prepare 5 L of pastry cream and set aside.

Tourage (lamination): 2 double turns, with 20 minutes of rest at 4°C between each turn and before cutting. Apply the colored dough on top of the dough piece before stretching it to 0,5 thick and 25 cm wide.

Shaping: turn the dough over and add the pastry cream and chocolate chips. Fold by bringing the two opposite sides together along the width. Cut into strips 4 cm wide and place them on a baking tray, seam side down and colored dough on top. Lightly score the top in a sausage or leaf pattern.

Final fermentation: 2h-3h at 26-28°C with 75% humidity.

Baking: brush with egg wash and bake 16-18 minutes at 150°C/170°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