

# Couques

Dehydrated Sourdough  
Terre d'Arômes



## Durum Wheat OFG

N° 1107

Milky and malted, with notes of yogurt and cream

Other applications:

Ciabatta, focaccia, baguette

### INGREDIENTS

T55 or T65 flour: 9,8 kg

Terre d'Arômes Durum Wheat OFG: 0,2 kg

Sugar: 1,2 kg

Détrempe butter: 0,5 kg

Tourage butter: 4,5 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,8 to 5,2 L

### Method with 2% dosage

**Base temperature:** 50°C.

**Kneading:**

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

**Dough temperature:** 16-18°C.

**First fermentation:** 2 hours at 4°C.

**Tourage (lamination) - shaping:** Give 2 double turns, allowing 20 minutes of rest at 4°C between each turn. Roll out to a thickness of 3-4 mm and cut 10 cm diameter circles. Trim the bottom to create an apple shape, then add a small piece of dough on top to form the stem, and another small piece to form the leaf.

**Final fermentation:** 2h30-3h at 26-28°C.

**Charging in the oven:** brush with egg wash, deposit pastry cream in the center, then arrange thinly sliced apple on top.

**Baking:** 15-16 minutes at 160°C. On removal from the oven, brush with syrup at 30°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