

Soft Croissants

Dehydrated Sourdough
Terre d'Arômes



Organic Spelt

N° 1108

Fruity, with notes of almond and hazelnut

Other applications:
Spelt bread, brioche, special bread

INGREDIENTS

Organic Gruau flour: 6 kg

T55 or T65 organic flour: 3,7 kg

Terre d'Arômes Organic Spelt: 0,3 kg

Organic sugar: 1,3 kg

Organic detrempe butter: 0,5 kg

Organice tourage butter: 4,5 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,7 to 5 L

Method with 3% dosage

Base temperature: 50°C.

Kneading:

- First speed: 5 minutes.
- Second speed using a 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.

Tourage (lamination): give 2 double turns, resting for 20 minutes at 4°C between each turn. Cut into 60-65 g tringles, then roll into croissants.

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

Baking: brush with egg wash and bake for 13-14 minutes at 150/170°C in a ventilated oven.

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