

Multigrain short bread

Dehydrated Sourdough
Terre d'Arômes



Toasted Germ

N° 1143

Toasted, with roasted and hazelnut notes

Other applications:
Special bread, baguette



INGREDIENTS

T55 or T65 flour: 9,8 kg

Terre d'Arômes Toasted Germ: 0,2 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,8 L

5 seeds mix: 2 kg

Soaking water: 1,5 L

Method with 2% dosage

Preparation of the cereals: soak for at least 1 hour before incorporating (mix of 5 seeds + soaking water).

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead again for 6 minutes. Add the cereal preparation and knead for about 6-7 minutes.
Spiral: 3 minutes, add salt and knead again for 3 minutes. Add the cereal preparation and knead for about 4-5 minutes.

Dough Temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g or 400 g dough pieces.

Intermediate proofing: for 20 minutes.

Shaping: shape by hand or using a machine into bâtard, boule or pavé.

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Baking: bake for about 20-30 minutes at 240°C (top heat)/230°C (bottom heat) depending on the size of breads.

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