

Focaccia

Dehydrated Sourdough
Terre d'Arômes

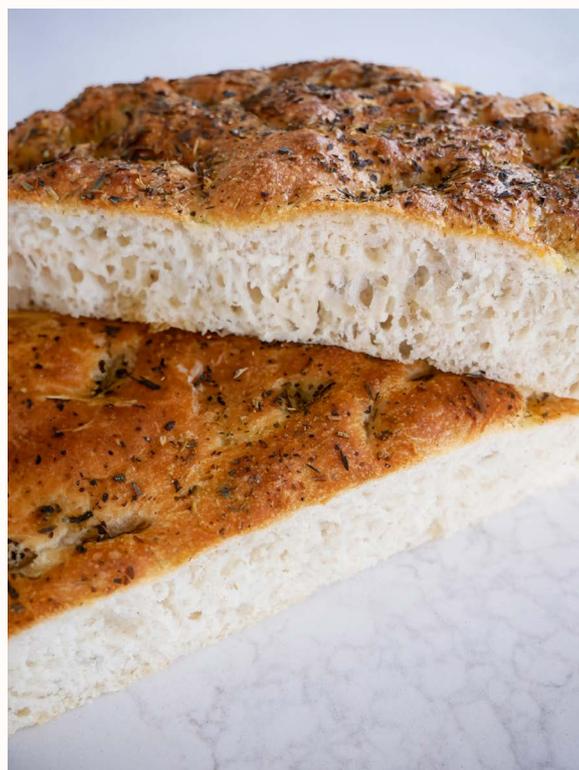


Germ OFG

N° 1186

Malted, with hazelnut and butter notes

Other applications:
Signature baguette, special bread



INGREDIENTS

T55 or T65 flour: 9,8 kg

Terre d'Arômes Germ OFG: 0,2 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Olive oil: 1 L

Water: 7 L

Method with 2% dosage

Base temperature: 62°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 18-20 minutes.
Spiral: 7-8 minutes, then 3-4 minutes while adding oil.

Dough temperature: 25-26°C.

First fermentation: 1 hour.

Preparation: weigh 2,5 kg of dough, fold, and roll out directly on a greased rimmed baking tray.

Intermediate proofing: 30 minutes.

Charging in the oven: spread with your fingertips (previously dipped in olive oil), then sprinkle with Herbes de Provence.

Baking: place into the oven for 20-25 minutes at 250°C (top heat)/240°C (bottom heat).

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