

Fougasse

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Wheat

N° 1103

Malty, with notes of cocoa and hazelnut

Other applications:
Country-style bread, special bread



INGREDIENTS

T55 or T65 flour: 9,8 kg

Terre d'Arômes Intense Flavor Wheat: 0,2 kg

Olive oil: 0,4 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 5,5 to 5,8 L

Method with 2% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 15-16 minutes.
Spiral: 6-7 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 200 g dough balls.

Intermediate proofing: 20 minutes.

Preparation: roll out into a circle 0.5 cm thick, place on a baking sheet, then spread the filling on one half. Make several slits across the remaining half. Moisten the edges, fold over, and glaze.

Baking: bake for 20-25 minutes in a ventilated oven, cold start, set to 200°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