

Rye Pie

Liquid Sourdough
Phil Levain



Rye CRC®

N° 2101

Caramelized, with caramel and
fruity notes

Other applications:
Sourdough bread, baguette, special bread



INGREDIENTS

T85 rye flour: 5 kg

T170 rye flour: 5 kg

Phil Levain Rye CRC®: 1,2 kg

Prefermented dough: 4 kg

Salt: 0,18 kg

Water: 9,6 to 9,8 L

Method with 12% dosage

Base temperature: 125°C.

Kneading:

- **First speed:** 3 minutes, then 3 minutes with the prefermented dough.
- **Second speed:** Oblique: 2 minutes.
Spiral: 1 minute.

Dough temperature: 35-40°C.

First fermentation: 60 minutes.

Scaling: divide into 500 g to 1,5 kg dough pieces.

Shaping: re-roll and place seam-side up in floured bannetons/proofing baskets.

Final fermentation: 30-50 minutes at 25°C with 75% humidity.

Baking: place in the oven at 250°C, then bake at 220°C for 45 to 90 minutes depending on the size of the pieces. Dry the breads at the end of the bake.

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