

# Autumnal baguette

Dehydrated Sourdough  
Terre d'Arômes

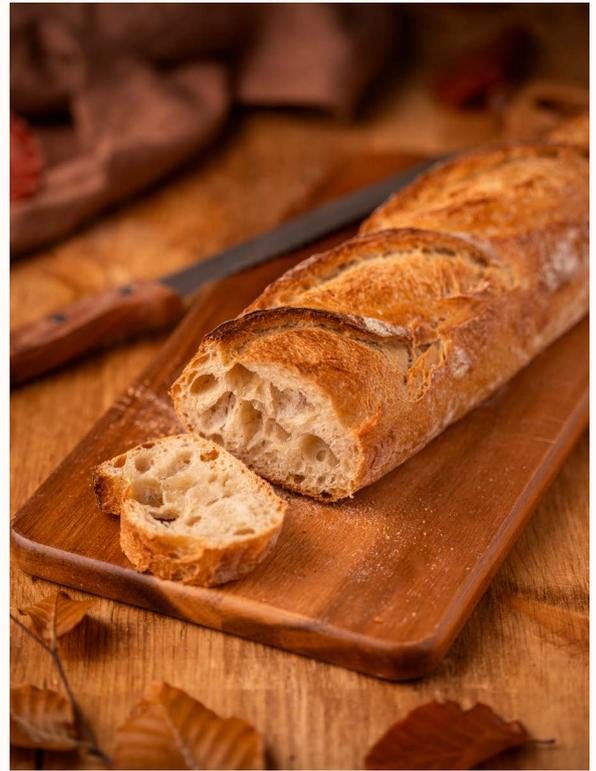
## Intense Flavor Wheat CRC®

N° 1113

Malty, with notes of cocoa and hazelnut

Other applications:

Country-style bread, special bread



### INGREDIENTS

T55 or T65 flour: 9,8 kg

Salt: 0,18 kg

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

Water: 6,6 à 6,7 L

Yeast: 0,1 kg

### Method with 2% dosage

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique : 6 minutes, add the salt and knead for 6 minutes.  
Spiral: 3 minutes, add the salt and knead for 3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 330 g pre-shaped dough pieces.

**Intermediate proofing:** 20 minutes.

**Shaping:** by hand or using a machine. Shape into *baguette*.

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

**Baking:** score, add steam and bake for 20-22 minutes at 240°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