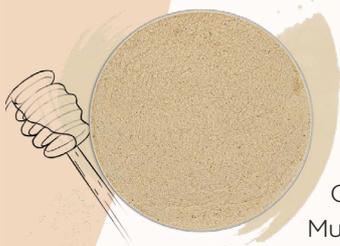


Country-style bread

Dehydrated Sourdough
Terre d'Arômes



Buckwheat

N° 1129

Spicy, with notes of honey, pepper, and caramel.

Other applications:
Multigrain bread, platine bread



INGREDIENTS

T55 or T65 flour: 9,5 kg

Salt: 0,18 kg

Terre d'Arômes Buckwheat: 0,5 kg

Water: 6,6 to 7,2 L

Yeast: 0,1 kg

Method with 5% dosage

Base temperature: 60-62°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, 500 g or 1,5 kg dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine, *bâtard* shape.

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

Baking: dust the breads, score, add the steam and bake 20 to 60 minutes at 240°C/250°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