

Multigrain bread

Dehydrated Sourdough
Terre d'Arômes



Toasted Germ OFG

N° 1187

Toasted, with roasted and hazelnut notes

Other applications:
Special bread, signature baguette



INGREDIENTS

T55 or T65 flour: 9,8 kg

Terre d'Arômes Toasted Germ OFG: 0,2 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,8 L

5 seeds Mix: 2 kg

Soaking water: 1,5 L

Method with 2% dosage

Preparation of the cereals: soak for at least 1 hour before incorporating (mix of 5 seeds + soaking water).

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add the salt and knead for 6 minutes. Add the cereals preparation and knead for 6-7 minutes.
Spiral: 3 minutes, add the salt and knead for 3 minutes. Add the cereals preparation and knead for 4-5 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g or 400 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine. Shape into *bâtard*, ball or *pavé*.

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Baking: bake 20-30 minutes at 240°C (top heat) and 230°C (bottom heat), depending on the size of breads.

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