

# Molded baguette

Dehydrated Sourdough  
Terre d'Arômes



## Whole Wheat CRC®

N° 1148

Fruity, with notes of cream, apple,  
and tangy hints.

Other applications:  
Whole wheat soft bread, baguette

### INGREDIENTS

T55 or T65 flour: 9,85 kg

Salt: 0,18 kg

Terre d'Arômes Whole Wheat CRC®: 0,15 kg

Water: 6,8 L

Yeast: 0,1 kg

### Method with 1,5% 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 dough pieces.

**Intermediate proofing:** 10 minutes.

**Shaping:** by hand or using a machine, *baguette* shape. Place on a greased molded tray.

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

**Baking:** score, add steam and bake 18-22 minutes at 260°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