

Organic Couronne bread

Liquid Sourdough
Phil Levain

Organic Rye

N° 2102

Fruity, with spicy and hazelnut notes.

Other applications:
Rye pie, special bread, country-style bread



INGREDIENTS

Organic traditional flour: 10 kg

Salt: 0,18 kg

Phil Levain Organic Rye: 0,5 kg

Water: 6,6 to 7 L

Yeast: 0,06 kg

Method with 5% dosage

Base temperature: 62 to 64°C.

Kneading:

- **First speed:** 5 minutes, then autolysis for 30-60 minutes.
- **Second speed:** Oblique: 6 minutes, add the salt, then knead for another 6 minutes.
Spiral: 3 minutes, add the salt, then knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes in dividing containers, then overnight at 4°C.

Bring to room temperature: 30 to 45 minutes at 25°C.

Scaling: divide into 800 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand, shape into couronnes and place in floured bannetons.

Final fermentation: 1h15-1h30 at 25°C.

Charging the oven: score, add steam and load in the oven.

Baking: 35 to 40 minutes at 250°C (top heat) and 230°C (bottom heat).

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