

Fluffy white bread

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: 9,8 kg

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

Sugar: 0,4 kg

Rapeseed oil: 0,4 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 6 L

Method with 2% dosage

Base temperature: 54-56°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 18-20 minutes.
Spiral: 10 minutes.

Dough temperature: 25-26°C.

First fermentation: 10 minutes.

Scaling: divide into dough pieces from 500 g to 1 kg (depending the size of molds).

Intermediate proofing: 10 minutes.

Shaping: using a machine, degas thoroughly, then place into greased molds.

Final fermentation: 1h30-2h at 32°C with 80% humidity.

Baking: add the steam and bake for 35 to 50 minutes at 180°C (deck oven)/150°C (ventilated oven).

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