

# Froment Oriental bread

Dehydrated Sourdough  
Terre d'Arômes



## Rye Froment

N° 1234

Smoky, with notes of roasted almond and caramel.

Other applications:  
Signature baguette, country-style bread

### INGREDIENTS

T55 or T65 flour: 4,85 kg

Fine durum wheat semolina: 5 kg

Sunflower: 0,6 kg

Terre d'Arômes Rye Froment: 0,15 kg

Yeast: 0,2 kg

Salt: 0,18 kg

Water: 6,2 to 6,6 L

### Method with 1,5% dosage

**Base temperature:** 58°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes and knead for 6 minutes while adding oil.  
Spiral: 3 minutes and knead for 3 minutes while adding oil.

**Dough temperature:** 25-26°C.

**Scaling:** divide into 330 g dough balls.

**Intermediate proofing:** 20 minutes.

**Shaping:** spread on durum wheat semolina.

**Final fermentation:** 1h30-2h at 25°C with 75% humidity.

**Baking:** bake 10 minutes at 280°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