

Vendée-style 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: 9,8 kg

Terre d'Arômes Rye Froment: 0,2 kg

Yeast: 0,2 kg

Salt: 0,18 kg

Water: 5,6 to 6 L

Method with 2% dosage

Base temperature: 54°C.

Kneading:

- First speed: 5 minutes.
- Second speed: Oblique: 12-13 minutes.
Spiral: 6-7 minutes.

Dough temperature: 25-26°C.

Scaling: roll out the dough to 1,5 cm thickness and cut into rectangles measuring 5 cm x 18-20 cm weighing 300 g each. Then place on a baking tray.

Final fermentation: 2h-2h30 at 28°C with 80% humidity.

Baking: load into the oven, add steam and bake for 15-16 minutes at 200°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