

# Rustic 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: 4,75 kg

T80 stone-ground flour: 4,75 kg

Terre d'Arômes Rye Froment: 0,5 kg

Yeast: 0,02 kg

Salt: 0,18 kg

Water: 5,6 to 6 L

## Method with 5% dosage

**Base temperature:** 70°C.

**Kneading:**

- First speed: 10 minutes.
- Second speed: Oblique: 6 minutes.  
Spiral: 3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 2 hours with a flip at 1 hour.

**Scaling:** divide into dough pieces from 500 g to 800 g.

**Intermediate proofing:** 20 minutes.

**Shaping:** by hand or using a machine. Shape into *bâtard* or ball.

**Final fermentation:** 18h at 12°C with 75% humidity.

**Baking:** bake 35-45 minutes at 240°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