

# Sweet bread

## Mixes Premixes



### *Gingerbread Mix*

N° 1368

Caramelized with hints of cinnamon, honey, and spices

Other applications:  
Biscuits, gingerbread, brioche



## INGREDIENTS

T55 or T65 flour: 7 kg

Gingerbread Mix: 3 kg

Salt: 0,18 kg

Butter: 0,5 kg

Yeast: 0,25 kg

Water: 4,8 L

Mixed dried fruits: 1,5 kg

## *Method with 100% dosage*

**Base temperature:** 56°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed (spiral):** 4 minutes without the butter, then add the butter and knead for another 3 minutes. Add the dried fruits and knead well for 2 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 30 minutes.

**Scaling:** divide into 350 g or 500 g dough pieces.

**Intermediate proofing:** 15 minutes.

**Shaping:** by hand or using a machine, place the dough into greased loaf molds.

**Final fermentation:** 2 hours at 25°C with 75% humidity.

**Baking:** bake at 150°C (ventilated oven) or 180°C (deck oven) for 25-35 minutes, depending on the size of the loaves.

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