

# Small Cornbread

Mixes  
Premixes

## Organic Cornbread Premix

N° 1382

Roasted corn with slightly sweet notes.

Other applications:  
Multigrain bread, bun, soft white bread



### INGREDIENTS

T55 or T65 organic flour: 4,5 kg	Yeast: 0,2 kg
Organic Cornbread Premix: 5 kg	Salt: 0,18 kg
Organic sunflower seeds: 0,5 kg	Water: 6 to 6,2 L

### Method with 50% dosage

**Base temperature:** 56 to 58°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 22 to 24 minutes.  
Spiral: 14 to 16 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 20 to 30 minutes.

**Scaling:** divide into 150 g dough pieces.

**Intermediate proofing:** 5 to 10 minutes.

**Shaping:** by hand or using a machine, in *dejeunette* format.

**Final fermentation:** 1h-1h15 at 25°C.

**Charging the oven:** score, add steam and load into the oven.

**Baking:** 22-24 minutes at 240°C (top heat) and 230°C (bottom heat).

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