

Pretzels

Liquid Sourdough
Phil Levain



Blé d'Or CRC®

N° 2103

Milky floral, with yogurt and
flower notes

Other applications:
Viennoiseries (French pastries)



INGREDIENTS

T55 or T65 flour: 10 kg

Phil Levain Blé d'Or CRC®: 1 kg

Yeast: 0,25 kg

Salt: 0,16 kg

Milk: 1 kg

Butter: 2 kg

Water: 2,4 L

Method with 10% dosage

Base temperature: 54°C.

Kneading:

- First speed: 5 minutes.
- Second speed (using a mixer): 7 minutes.

Dough temperature: 24°C.

First fermentation: 30 minutes.

Scaling: divide into 60 g dough pieces.

Intermediate proofing: 10 minutes.

Shaping: roll each piece to 60 cm and shape into pretzels.

Final fermentation: 20 minutes at 28°C.

Baking: dip the pretzels in a lye solution, score them and sprinkle with coarse salt before baking during 20 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