

# Pinsa Romana

Dehydrated Sourdough  
Terre d'Arômes



## Durum Wheat OFG

N° 1107

Milky and malted, with notes of yogurt and cream

Other applications:

Ciabatta, focaccia, baguette



### INGREDIENTS

T55 or T65 flour: 8 kg

Fine durum wheat semolina: 2 kg

Terre d'Arômes Durum Wheat OFG: 0,3 kg

Olive oil: 0,4 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,2 to 6,6 L

Bassinage water: 0,2 to 0,6 L

### Method with 3% dosage

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 13-14 minutes, brush with water during the last 5 minutes.  
Spiral: 6-7 minutes, brush with water during the last 3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** about 2 hours.

**Scaling:** divide into 330 g dough pieces.

**Intermediate proofing:** 1 hour at 4°C, then 30 minutes at room temperature.

**Shaping:** shape the dough into an oval with your hands.

**Baking:** 6-8 minutes at 260°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