

# Autumnal boule

Dehydrated Sourdough  
Terre d'Arômes



## Organic Spelt

N° 1108

Fruity, with notes of almond and hazelnut

Other applications:

Spelt bread, brioche, special bread

## INGREDIENTS

T55 or T65 organic flour: 9,6 kg

Yeast: 0,1 kg

Terre d'Arômes Organic Spelt: 0,4 kg

Salt: 0,18 kg

Roasted crushed hazelnuts: 1,3 kg

Water: 6,8 L

Roasted crushed walnuts: 1,3 kg

## Method with 4% dosage

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: 6 minutes, add the salt and knead for 6 minutes.  
Spiral: 3 minutes, add the salt and knead for 3 minutes.
- **First speed:** Oblique: add the fruits and knead for 2 minutes.  
Spiral: add the fruits and knead for 1 minute.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into balls of 100 g and 400 g or 150 g and 750 g.

**Intermediate proofing:** 20 minutes.

**Shaping:** re-shape the large pieces into boules and flatten the small ones to assemble and form an Auvergnat loaf. Place upside down on floured cloth or in floured round bannetons.

**Final fermentation:** 1h-1h15 at 25°C with 75% humidity.

**Baking:** 32-35 minutes (500 g) or 45-50 minutes (800 g) at 230°C (bottom heat) and 250°C (top heat). Let dry at the end of baking.

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