

Farmhouse Baguette

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

Salt: 0,18 kg

Terre d'Arômes Organic Spelt: 0,4 kg

Water: 6,4 to 7 L

Yeast: 0,1 kg

Method with 4% dosage

Base temperature: 60°C.

Kneading:

- **First speed:** 5 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.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine. Shape into *baguette*.

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

Charging in the oven: dust with flour, score in a polka pattern, then bake.

Baking: 18-20 minutes at 240°C (bottom heat) and 260°C (top 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