Germ Baguette

Dehydrated Sourdough Terre d'Arômes

Germ

N° 1112

Malted, with hazelnut and butter notes

Other applications:
Multigrain bread, special bread

INGREDIENTS

T55 or T65 flour: 9,85 kg
Terre d'Arômes Germ: 0,15 kg
Yeast: 0,1 kg
Salt: 0,18 kg
Water: 6,8 L

Method with 1,5% dosage

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead for another 6 minutes.
  Spiral: 3 minutes, add salt and knead for another 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.

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

Baking: score, add steam and bake for about 20-26 minutes at 250°C (top heat)/240°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