

Slow-rise baguette

Technological Concentrate
with sourdough



Phil Force

N° 1410

Application:

Controls blister formation and adds a slightly sweet note with an amber crumb

Ideal for delayed or pre-prepared production



INGREDIENTS

T55 or T65 flour: 10 kg

Salt: 0,18 kg

Phil Force: 0,1 kg

Water: 6,5 to 6,8 L

Yeast: 0,04 kg

Method with 1% dosage

Base temperature: 58°C.

Kneading:

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

Dough temperature: 24-25°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: shape by hand or using a machine in *baguette* shape.

Final fermentation: 14h-18h at 7-8°C with 70% humidity.

Baking: score, add steam and bake for 18-20 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 FRANCE
SOURDOUGH SINCE 1984