

Summer baguette

Technological Concentrate
with sourdough

Phil Fournée Ferment

N° 1411

Amber aromatic notes

Application:

3-in-1 concentrate that simplifies dough handling and promotes fermentation. Ideal for rustic breads



INGREDIENTS

T55 or T65 flour: 9,5 kg

Phil Fournée Ferment: 0,5 kg

Salt: 0,18 kg

Water: 6,6 to 7,2 L

Dried apricots: 1,25 kg

Crushed toasted hazelnuts: 1,25 kg

Method with 5% dosage

Base temperature: 60-62°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.
- **First speed:** Oblique: add the apricots and hazelnuts and knead again 5-6 minutes.
Spiral: add the apricots and hazelnuts and knead again 3-4 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g dough pieces with a light shaping.

Intermediate proofing: 10-15 minutes.

Shaping: by hand or using an open machine, just rolled, then place on a floured cloth with the seam side down.

Final fermentation: 60 minutes at 25°C with 75% humidity.

Baking: bake with the seam side up for a rustic, crinkled appearance (without scoring), bake 18-20 minutes at 240/260°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