

# Baguette mendiant

Technological Concentrate  
with sourdough

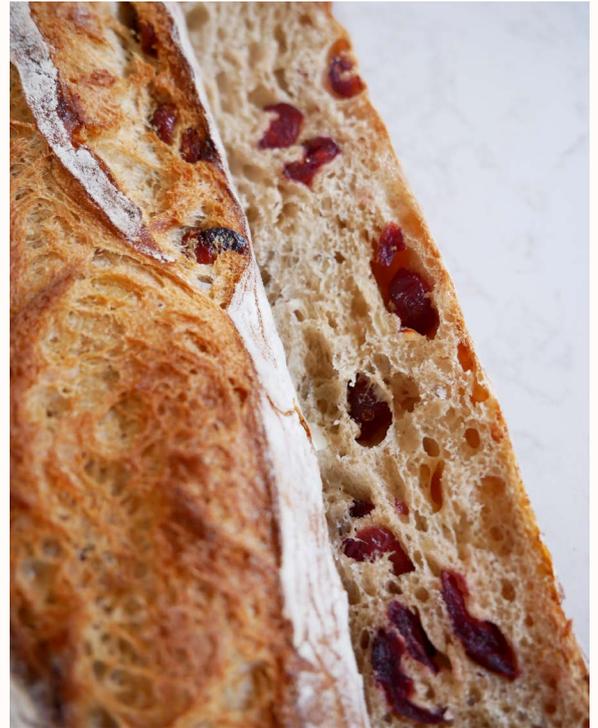
## Phil Fournée Ferment

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

Water: 6,6 to 7,2 L

Phil Fournée Ferment: 0,5 kg

Dried fruits of your choice: 2,5 kg

Salt: 0,18 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 dried fruits and knead again 5-6 minutes.  
Spiral: add the dried fruits 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), and bake for 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