

Walnut Bread

Technological Concentrate
with sourdough



Phil Savor Noir

N° 1421

Application:

Provides a caramel color, increased volume,
and improved dough handling



INGREDIENTS

T55 or T65 flour: 9,7 kg

Phil Savor Noir: 0,3 kg

Yeast: 0,15 kg

Salt: 0,18 kg

Water: 6,4 to 6,8 L

Crushed walnuts: 2,2 kg

Method with 3% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 10 minutes, add salt and knead for another 5 minutes. Add the walnuts and knead for another 3-4 minutes.
Spiral: 4 minutes, add salt and knead for another 3 minutes. Add the walnuts and knead for another 1-2 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 400 g dough pieces.

Intermediate proofing: 15 minutes.

Shaping: by hand or using a machine, shape into *bâtard*, place on floured cloths until the dough develops a grayish skin.

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Charging the oven: dust the breads, score, add steam and load into the oven.

Baking: bake 26-30 minutes at 230°C/250°C.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

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SAVOURS

THE REFERENCE IN FRANCE
SOURDOUGH SINCE 1984