

Rustic Country 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

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.
Spiral: 4 minutes, add salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 500 g dough balls.

Intermediate proofing: 15 minutes.

Shaping: round again and place on floured cloths or floured bannetons.

Final fermentation: 1h15-1h30 at 25°C.

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

Baking: bake 40 minutes at 240°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