

Olive baguette

Technological Concentrate
with sourdough

Phil Premium Combo 20

N° 1487

Notes of germ

Application:

Ideal for signature open-crumb baguettes
Suitable for high-speed industrial production lines



INGREDIENTS

T55 or T65 flour: 9,8 kg

Phil Combo 20: 0,2 kg

Yeast: 0,12 kg

Salt: 0,18 kg

Water: 7 to 7,6 L

Black olives: 1,4 kg

Green olives: 1,4 kg

Method with 2% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 16 minutes, add olives and knead for another 2 minutes.
Spiral: 8-9 minutes, add olives and knead for another 1 minute.

Dough temperature: 25-26°C.

First fermentation: 30 minutes.

Scaling: divide into 330 g dough pieces.

Intermediate fermentation: 20 minutes.

Shaping: using an open machine (without rolling), then place on floured cloths.

Final fermentation: 50-60 minutes at 25°C.

Baking: score, add steam and bake for 12-14 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