

# Intense Baguette

Dehydrated Sourdough  
Terre d'Arômes



## Intense Flavor Full-bodied Wheat CRC®

N° 1114

Toasted, with woody and coffee notes

Other applications:  
Country-style bread, special bread

### INGREDIENTS

T55 or T65 flour: 9,85 kg

Salt: 0,18 kg

Terre d'Arômes Intense Flavor

Water: 6,6 to 7 L

Full-bodied Wheat CRC®: 0,15 kg

Yeast: 0,1 kg

### Method with 1,5% dosage

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: 6 minutes, add the salt and knead for 6 minutes.  
Spiral: 3 minutes, add the salt and knead for 3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 330 g dough pieces pre-formed.

**Intermediate proofing:** 20 minutes.

**Shaping:** by hand or using a machine. Shape into *baguette*.

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

**Baking:** score, add steam and bake 18-20 minutes at 240°C and 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 FRENCH  
SOURDOUGH SINCE 1984