

Bar loaf

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: 9,8 kg

Salt: 0,18 kg

Terre d'Arômes Intense Flavor

Water: 6,6 to 7 L

Full-bodied Wheat CRC®: 0,2 kg

Yeast: 0,1 kg

Method with 2% 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 (bottom heat) and 260°C (top heat).

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