

# Farmhouse sandwich bread

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

T150 flour: 5 kg

T55 or T65 flour: 4,6 kg

Terre d'Arômes Intense Flavor

Full-bodied Wheat CRC®: 0,4 kg

Sugar: 0,4 kg

Rapeseed oil: 0,5 kg

Yeast: 0,2 kg

Salt: 0,18 kg

Water: 5,8 to 6 L

### Method with 4% dosage

**Base temperature:** 60°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 18-20 minutes.  
Spiral: 10-12 minutes.

**Dough temperature:** 26°C.

**First fermentation:** 10 minutes.

**Scaling:** divide into boules from 500 g to 800 g.

**Intermediate proofing:** 15 minutes.

**Shaping:** by hand or using a machine. Then place in greased tins.

**Final fermentation:** 1h30 at 35°C with 75% humidity.

**Baking:** from 25 to 40 minutes at 150°C in a ventilated oven (depending on the size of breads).

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