

Ficelle baguettes

Dehydrated Sourdough
Terre d'Arômes



Rye CRC®

N° 1117

Caramelized, with tangy and spiced notes

Other applications:
Special bread, multigrain bread



INGREDIENTS

T55 or T65 flour: 9,6 kg

Terre d'Arômes Rye CRC®: 0,4 kg

Pumpkin seeds: 1,2 kg

Yeast: 0,06 kg

Salt: 0,18 kg

Water: 6,6 to 6,8 L

Emmental cheese: QS

Method with 4% 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: 30 minutes, then at 4°C during 14-18 hours.

Bringing to room temperature: 30 minutes.

Scaling: divide into 120 g long dough pieces.

Intermediate proofing: 20 minutes.

Shaping: flatten and sprinkle with pumpkin seeds and Emmental cheese. Twist, then place on baking paper and baking trays.

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

Baking: bake for 14-16 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 FRENCH
SOURDOUGH SINCE 1984