

Crackers

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: 10 kg

5 seeds Mix: 4,8 kg

Terre d'Arômes Rye CRC®: 1,4 kg

Olive oil: 3,85 kg

Salt: 0,19 kg

Pepper: 0,035 kg

Cold water: 9,5 L

Grated cheese or Herbes de Provence: QS

Method with 14% dosage

Kneading:

- **First speed:** 5 minutes (with the paddle attachment).

Laminating: roll out the dough between two sheets of baking paper, then sprinkle with grated cheese or Herbes de Provence.

Scaling: cut with a pastry wheel according to the desired cracker size.

Baking: bake at 140°C in a ventilated oven for 20-30 minutes, depending on the size of the crackers.

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