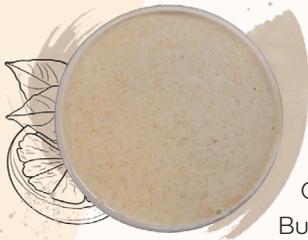


Traditional Baguette

Liquid Sourdough
Phil Levain



Durum Wheat CRC®

N° 2145

Milky, with butter and caramel notes

Other applications:
Bun, brioche, croissant



INGREDIENTS

T65 flour: 10 kg

Salt: 0,18 kg

Phil Levain Durum Wheat CRC® : 0,8 kg

Water: 6,4 to 7 L

Yeast: 0,1 kg

Method with 8% dosage

Base temperature: 62-64°C.

Kneading:

- **First speed:** 5 minutes, then autolysis for 30-60 minutes.
- **Second speed:** Oblique: 6 minutes, add salt, then knead for another 6 minutes.
Spiral: 3 minutes, add salt, then knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g dough pieces.

Intermediate proofing: 15 minutes.

Shaping: by hand or using a machine.

Final fermentation: 1h15 at 25°C with 70% humidity.

Charging the oven: score, add steam, then load into the oven.

Baking: 18-20 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