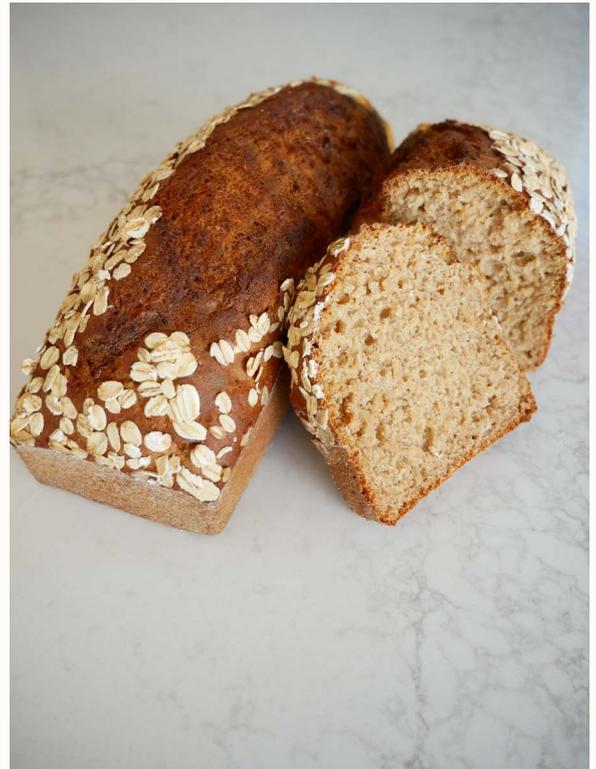


Beer bread

Dehydrated Sourdough
Terre d'Arômes



Organic Rye

N° 1118

Spicy, with notes of hazelnut and spices.

Other applications:
Special bread, multigrain bread



INGREDIENTS

T55 or T65 organic flour: 6 kg

T150 organic wholemeal flour: 4 kg

Terre d'Arômes Organic Rye: 0,2 kg

Organic rolled oats: 1 kg

Organic baking powder: 0,35 kg

Organic brown sugar: 0,8 kg

Organic softened butter: 0,55 kg

Organic milk: 6,7 kg

Organic honey: 2,65 kg

Dark beer: 3,35 L

Salt: 0,2 kg

Method with 2% dosage

Kneading (with the paddle attachment):

- **First speed:** 5 minutes.
- **Second speed:** 2-3 minutes.

Scaling: divide into 500 to 750 g dough pieces. Place into greased molds uncovered.

Baking: bake for 35 to 50 minutes at 170°C in a ventilated oven.

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