

Organic Rye 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: 6,7 kg

T170 organic rye flour: 1,45 kg

T85 organic rye flour: 1,45 kg

Terre d'Arômes Organic Rye: 0,4 kg

Organic prefermented dough: 2,5 kg

Yeast: 0,08 kg

Salt: 0,18 kg

Water: 6,8 to 7,2 L

Method with 4% dosage

Base temperature: 68°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead for another 6 minutes.
Spiral: 3 minutes, add salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 10 minutes.

Scaling: divide into dough balls from 120 g to 250 g.

Intermediate proofing: 10 minutes.

Shaping: reshape into balls and place three at a time in bannetons, shaped in a Vaudois style.

Final fermentation: 45 minutes at 25°C with 75% humidity.

Baking: bake 26-45 minutes at 240°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