

Organic farmhouse-style round loaf

Dehydrated Sourdough
Terre d'Arômes

Organic Rye

N° 1118

Spicy, with notes of hazelnut and spices.

Other applications:
Special bread, multigrain bread



INGREDIENTS

Organic stone-ground flour: 9,4 kg

Salt: 0,18 kg

Terre d'Arômes Organic Rye: 0,6 kg

Water: 6,6 to 7,4 L

Yeast: 0,06 kg

Method with 6% dosage

Base temperature: 70°C.

Kneading:

- **First speed:** 10 minutes.
- **Second speed:** Oblique: 6 minutes.
Spiral: 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 2 hours.

Scaling: divide into dough balls from 500 g to 1 kg.

Intermediate proofing: 10-15 minutes.

Shaping: manual, lightly reshape into balls and place in bannetons, flattening them slightly.

Final fermentation: 1h30 at 25°C with 75% humidity.

Baking: score, add steam and bake for 40 to 60 minutes at 260°C (top heat)/240°C (bottom heat), depending on the size of breads.

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