

# Rustic pie

Dehydrated Sourdough  
Terre d'Arômes



## Intense Flavor Rye

N° 1122

Toasted, with fruity notes and black coffee, roasted malt.

Other applications:

Country-style bread, special bread



### INGREDIENTS

T85 rye flour: 5 kg

T170 rye flour: 5 kg

Terre d'Arômes Intense Flavor Rye: 0,3 kg

Prefermented dough: 4 kg

Salt: 0,2 kg

Water: 12 L

### Method with 3% dosage

**Base temperature:** 120-125°C.

**Kneading:**

- **First speed:** 3 minutes, add the prefermented dough and knead for 3 minutes.
- **Second speed:** Oblique: 2 minutes.  
Spiral: 1 minute.

**Dough temperature:** 35°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into dough pieces from 500 g to 1,5 kg.

**Shaping:** lightly round, then place upside down in floured bannetons.

**Final fermentation:** 30-40 minutes at 25°C with 75% humidity.

**Baking:** place into the oven at 250°C then bake at 220°C from 45 minutes to 1h30 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