

Croutons

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Rye

N° 1122

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

Other applications:

Rye pie, country-style bread, special bread

INGREDIENTS

T55 or T65 flour: 9,7 kg

Salt: 0,18 kg

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

Water: 6,6 to 7 L

Yeast: 0,1 kg

Method with 3% dosage

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique : 6 minutes, add the salt and knead for 6 minutes.
Spiral: 3 minutes, add the salt and knead for 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g or 500 g dough balls.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine, *bâtard* shape.

Final fermentation: 1h-1h15 at 25°C with 75% humidity.

Baking (A): bake 24-35 minutes at 230°C/260°C.

Cutting: after allowing the loaves to cool completely, cut into 1-1.5 cm cubes. Drizzle with olive oil and mix well. Arrange the croutons on baking paper and a baking tray.

Baking (B): place into the oven for about 10 minutes at 200°C in a convection 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