

# Vienna bread

Liquid Sourdough  
Phil Levain

## *Blé d'Or et Beurre*

N° 2402

Milky, with notes of butter and caramel candy

Other applications:  
Viennoiseries (French pastries)



### INGREDIENTS

T55 or T65 flour: 10 kg

Phil Levain Blé d'Or et Beurre: 0,2 kg

Yeast: 0,4 kg

Salt: 0,2 kg

Milk powder: 0,5 kg

Sugar: 1 kg

Butter: 1 kg

Water: 5,6 L

Eggs (optional): 1 L

### *Method with 2% dosage*

**Base temperature:** 56°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed: 8-10 minutes.

**Dough temperature:** 24-26°C.

**First fermentation:** 1 hour at 24°C or 12 hours at 4°C.

**Scaling:** roll into 100 g or 300 g dough pieces.

**Intermediate proofing:** 20 minutes.

**Shaping:** shape into baguettes or small breads, place on greased molds, brush with egg wash and score to create the sausage cut.

**Final fermentation:** 1h30-2h at 28°C.

**Charging the oven:** turn on steam, then load into the oven.

**Baking:** 18-20 minutes at 160°C (ventilated oven) or 18-20 minutes at 200-210°C (deck 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