

Mountain bread

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Full-bodied Rye

N° 1123

Smoky, with woody, spicy notes
and roasted chestnuts.

Other applications:

Country-style bread, special bread

INGREDIENTS

T55 or T65 flour: 8,7 kg

T170 rye flour: 1 kg

Terre d'Arômes Intense Flavor

Full-bodied Rye: 0,3 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,2 to 6,6 L

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 1,5 kg dough balls.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine, large bread format.

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

Baking: dust the breads, score, add steam and place into the oven for 60-70 minutes at 220°C/240°C. Let dry at the end of baking.

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