

# Pita bread

Dehydrated Sourdough  
Terre d'Arômes



## Wheat CRC®

N° 1124

Milky, with subtle notes of yogurt, cream and butter

Other applications:  
Baguette, white bread

### INGREDIENTS

T55 or T65 flour: 9,5 kg

Sugar: 0,5 kg

Barley malt: 0,01 kg

Terre d'Arômes Wheat CRC®: 0,5 kg

Dry yeast: 0,2 kg

Salt: 0,18 kg

Water: 5,6 to 6,2 L

### Method with 5% dosage

**Base temperature:** 56°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 12-13 minutes.  
Spiral: 6 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 30 minutes.

**Scaling:** divide into 100 g dough balls.

**Intermediate proofing:** 20 minutes.

**Shaping:** roll out into a circle 0,3 cm thick, place on baking paper and a baking tray.

**Baking:** bake for 5-8 minutes at 220°C in a deck oven with steam.

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