

Pain au chocolat

Dehydrated Sourdough
Terre d'Arômes



Wheat CRC®

N° 1124

Milky, with subtle notes of yogurt, cream and butter

Other applications:
White bread, baguette

INGREDIENTS

Gruau flour: 6 kg

T55 or T65 flour: 3,6 kg

Terre d'Arômes Wheat CRC®: 0,4 kg

Sugar: 1,3 kg

Détrempe butter: 0,5 kg

Tourage butter: 4,5 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,7 to 5 L

Method with 4% dosage

Base temperature: 50°C.

Kneading:

- First speed: 5 minutes.
- Second speed using mixer or spiral: 5-6 minutes.

Dough temperature: 16-18°C.

First fermentation: 30 minutes at room temperature, then at least 1h at 4°C.

Tourage: give 2 double folds, with 20 minutes of rest at 4°C between each fold. Cut into 65-70 g rectangles, place the chocolate batons inside. Roll up and place on baking paper and baking trays.

Final fermentation: 2h-3h at 26-28°C with 75% humidity.

Baking: brush egg wash and bake for 13-14 minutes at 170°C in a ventilated 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