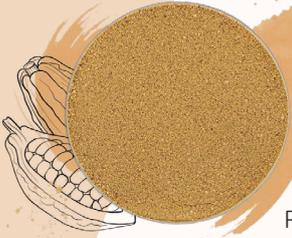


Rustic bread

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Rye Duo

N° 1212

Toasted, with roasted notes and cocoa bean notes.

Other applications:

Rye pie, buns



INGREDIENTS

T55 or T65 flour: 9,7 kg

Terre d'Arômes Intense Flavor

Rye Duo: 0,3 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,6 to 7,2 L

Method with 3% dosage

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: 10 minutes.
Spiral: 5 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 400 g dough pieces.

Intermediate proofing: 10 minutes.

Shaping: shape into rectangular breads.

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

Charging in the oven: dust the breads, score, add steam and place into the oven.

Baking: 30 to 35 minutes at 240°C.

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