

Multigrain Buns

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Rye Duo

N° 1212

Toasted, with roasted notes and cocoa bean notes.

Other applications:
Rustic bread, rye pie



INGREDIENTS

T55 or T65 flour: 9,7 kg

Terre d'Arômes Intense Flavor

Rye Duo: 0,3 kg

Yeast: 0,3 kg

Sugar: 0,4 kg

Salt: 0,18 kg

Rapeseed oil: 0,4 kg

Water: 5,6 to 6 L

5 seeds Mix: 2 kg

Soaking water: 1 L

Method with 3% dosage

Preparation of the cereals: soak for at least 1 hour before incorporating (mix of 5 seeds + soaking water).

Base temperature: 56-58°C.

Kneading:

- First speed: 5 minutes.
- Second speed: Spiral: 10-12 minutes.
- First speed: add the cereals preparation and knead for about 2 minutes.
- Second speed: Spiral: knead 2 minutes.

Dough temperature: 26°C.

First fermentation: 10 minutes.

Scaling: divide into 80-90 g dough balls.

Intermediate proofing: 10 minutes.

Shaping: round the dough again and place on a bun tray. Slightly flatten, brush the top with water, and add the desired topping (sesame seeds, five-grain mix, wheat semolina, etc.).

Final fermentation: 1h30-2h at 28°C with 70% humidity.

Baking: add steam and place into the oven for 16-18 minutes at 180°C/190°C.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.