

# Traditional French Baguette Perspective®

*Perspective®: a very active sourdough*



## **Perspective CRC® Liquid**

N° 2133

Fermented, with buttery and hazelnut notes

Other applications:  
Sourdough bread, brioche, soft white bread



## INGREDIENTS

Traditional flour: 10 kg

Water: 7 L

Perspective CRC® Liquid: 1 kg

Bassinage water: 0,5 L

Salt: 0,2 kg

## **Method with 10% dosage**

**Base temperature:** 66°C.

**Kneading:**

- **First speed:** 5 minutes (flour and water), followed by autolysis for 45 minutes.
- **Second speed:** Oblique: 6 minutes with sourdough, add salt and bassinage water, then knead for another 6 minutes.  
Spiral: 3 minutes with sourdough, add salt and bassinage water, then knead for another 3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 30 minutes into 6,6 kg dividing containers, then overnight at 4°C.

**Back to room temperature:** 30 to 45 minutes at 25°C.

**Scaling:** divide into 330 g dough pieces.

**Intermediate proofing:** 20 minutes.

**Shaping:** shape by hand and place on hull-wheat semolina (with the seams facing up).

**Final fermentation:** 2h30 to 3 h at 25°C.

**Baking:** score, add steam and load into the oven à 260°C for 18-20 minutes.

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