

Sourdough bread Perspective®

*Perspective®: a very
active sourdough*

Perspective Organic Liquid

N° 2144

Fermented, with buttery and
hazelnut notes

Other applications:
Sourdough bread, brioche, soft white bread



INGREDIENTS

T110 Organic flour: 10 kg

Guérande salt: 0,18 kg

Perspective® Organic Liquid: 1,2 kg

Water: 6,4 to 7 L

Method with 12% dosage

Base temperature: 72°C.

Kneading:

- First speed: 10 minutes.
- Second speed: Spiral: 3 minutes.

Dough temperature: 24-26°C.

First fermentation: 1h30 at 24-25°C.

Scaling: divide into 0,5 kg to 1,5 kg dough balls.

Intermediate proofing: 30 minutes.

Shaping: re-shape the dough and place it in floured bannetons or on well-floured cloths, seams side up.

Final fermentation: 16-20h at 12°C with 75% humidity.

Charging the oven: turn out onto the oven mat, lightly floured. Score, add steam and load into the oven.

Baking: 30 to 60 minutes at 230°C (bottom heat) and 250°C (top heat).

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