

Rugbrod 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

T150 Organic whole wheat flour: 3 kg

T170 Organic rye flour: 3,5 kg

T85 Organic rye flour: 3,5 kg

Perspective® Organic Liquid: 2 kg

5 Seeds Mix: 1 kg

Organic toasted chopped hazelnuts: 1 kg

Organic liquid honey: 0,4 kg

Guérande salt: 0,18 kg

Water (45-50°C): 7 L

Bassinage water (45-50°C): 3 to 3,3 L

Method with 2% dosage

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 12 minutes while adding water.
Spiral: 6 minutes while adding water.

Dough temperature: 35°C.

Scaling: punch down and handle with water. Divide into 750 g dough pieces.

Shaping: handle the dough with water (no flour). Shape into a log and place in greased molds. Sprinkle the top with the 5-seed mix or sunflower seeds.

Final fermentation: 4h30 at 30-32°C with 75% humidity.

Charging the oven: load into the oven and turn on the steam.

Baking: bake at 175°C in a deck oven for 1h15, then remove from the mold and let dry 15-20 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