

# Sourdough bread Perspective®

*Perspective®: a very  
active sourdough*

## **Perspective CRC® Solid**

N° 2501

Fermented, with buttery and  
hazelnut notes

Other applications:

Baguette, brioche, soft white bread



### INGREDIENTS

Traditional flour: 8 kg

Salt: 0,18 kg

T150 whole wheat flour: 2 kg

Water: 5,7 to 6 L

Perspective CRC® Solid: 0,5 kg

### *Method with 5% dosage*

**Base temperature:** 66-68°C.

**Kneading:**

- **First speed:** 5 minutes (flour and water).
- **Second speed:** Oblique: 1 minute.  
Spiral: 30 secondes.

**Dough temperature:** 25°C.

**First fermentation:** in dividing containers for 18 hours at 20°C.

**Scaling:** divide into 500 g dough pieces.

**Intermediate proofing:** 20 minutes.

**Shaping:** *bâtard* shape; place seam side down on floured couches or in bannetons.

**Final fermentation:** 2h-2h30 at 25°C with 75% humidity.

**Charging the oven:** score, add steam and load into the oven.

**Baking:** 35-40 minutes at 240-250°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