

# Slow-rise Traditional French Baguette

*Perspective®: a very  
active sourdough*

## **Perspective CRC® Solid**

N° 2501

Fermented, with buttery and  
hazelnut notes

Other applications:

Sourdough bread, brioche, soft white bread



### INGREDIENTS

Traditional flour: 10 kg

Water: 6,6 to 7 L

**Perspective CRC® Solid: 1 kg**

Bassinage water: 0,2 to 0,6 L

Salt: 0,18 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: 5-6 minutes with sourdough, add salt and bassinage water, then knead for another 5-6 minutes.  
Spiral: 2-3 minutes with sourdough, add salt and bassinage water, then knead for another 2-3 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 1h30 into 6,6 kg dividing containers with a fold at 45 minutes.

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

**Intermediate proofing:** 20 minutes.

**Shaping:** shape by hand and place the *baguettes* on floured cloths with the seams facing up.

**Final fermentation:** 16-20h at 15°C with 60-65% humidity.

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

**Baking:** 18-20 minutes at 250-260°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