

Whole wheat bread Perspective®

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

T150 whole wheat flour: 10 kg

Salt: 0,2 kg

Perspective CRC® Solid: 4 kg

Water: 7 to 7,2 L

Method with 40% dosage

Base temperature: 64-66°C.

Kneading:

- **First speed:** 5 minutes (without sourdough).
- **Second speed:** Spiral: 4 minutes without sourdough, then add sourdough and knead for another 6 minutes.

Dough temperature: 25-27°C.

First fermentation: 1 hour at 26°C.

Scaling: divide into 350 g dough balls.

Intermediate proofing: 30 minutes at 26°C.

Shaping: by hand, score with diagonal overlapping cuts (sausage-style) and place on cloths.

Final fermentation: 3h30-4h at 26°C with 75% humidity.

Charging the oven: load into the oven with plenty of steam.

Baking: 26-28 minutes at 240°C (top heat) and 230°C (bottom 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