

# Multigrain baguette Perspective®

*Perspective®: a very  
active sourdough*

## **Perspective Organic Solid**

N° 2502

Fermented, with buttery and  
hazelnut notes

Other applications:

Sourdough bread, brioche, soft white bread



### INGREDIENTS

Organic traditional flour: 10 kg	Bassinage water: 0,5 L
<b>Perspective® Organic Solid: 1 kg</b>	5 seeds mix: 1,2 kg
Guérande salt: 0,18 kg	Soaking water: 0,9 kg
Water: 6,6 to 7 L	

### **Method with 10% dosage**

**Preparation of the cereals:** soak for at least 1 hour before incorporating (mix of 5 seeds + soaking water).

**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.
- **First speed:** add the cereal preparation and knead for about 2 minutes.
- **Second speed:** knead for 2 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes in 6,6 kg dividing containers with a fold at 30 minutes, then overnight at 4°C.

**Back to room temperature:** 45 to 60 minutes at 20-24°C.

**Scaling:** divide into 400 g dough pieces.

**Intermediate proofing:** 20-30 minutes.

**Shaping:** shape by hand or using an open machine. Place on floured cloths with the seams facing up.

**Final fermentation:** 2h30-3h at 25°C.

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

**Baking:** 18-22 minutes at 250-260°C (let dry at the end of baking).

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