

# Pains aux raisins

Dehydrated Sourdough  
Terre d'Arômes



## **Intense Wheat CRC®**

N° 1101

Milky and malted, with yogurt and cream notes

Other applications:  
Viennoiseries (French pastries)

### INGREDIENTS

T55 or T65 flour: 9,6 kg

Terre d'Arômes Intense Wheat CRC®: 0,4 kg

Sugar: 1,2 kg

Détrempe butter: 0,5 kg

Tourage butter: 4,5 kg

Yeast: 0,5 kg

Salt: 0,18 kg

Water: 5 L

### Method with 4% dosage

**Base temperature:** 50°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed (mixer or spiral): 6 minutes.

**Dough temperature:** 16-18°C.

**First fermentation:** 30 minutes at room temperature then 1h at 4°C.

**Tourage:** give the dough 2 double folds, resting 20 minutes at 4°C between each fold.

**Shaping:** roll out the dough to 3-4 mm thick, then spread the pastry cream and sprinkle the raisins on top. Then roll the dough tightly and cut into slices to form the raisin rolls.

**Final fermentation:** 3h at 26-28°C.

**Baking:** 13-15 minutes at 150-170°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