

Bun' N' Roll

Dehydrated Sourdough
Terre d'Arômes



Intense Wheat CRC®

N° 1101

Milky and malted, with yogurt and cream notes

Other applications:
Viennoiseries (French pastries)

INGREDIENTS

Gruau flour: 9,6 kg

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

Détrempe butter: 1 kg

Sugar: 1 kg

Tourage butter: 4 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,8 to 5,2 L

Method with 4% dosage

Base temperature: 50-52°C.

Kneading:

- First speed: 5 minutes.
- Second speed using a mixer: 5 minutes.

Dough temperature: 16-18°C.

First fermentation: 15 minutes at -21°C, then at 4°C for 1 hour.

Tourage (lamination): 3 single folds, with 15 minutes of resting at 4°C between each fold.

Intermediate proofing: 20 minutes at 4°C.

Shaping: roll out the dough to 0.5 cm, then roll up and cut into rounds of the desired weight (90 g). Place on a baking sheet lined with parchment paper.

Final fermentation: 2h-2h30 at 26°C with 75% humidity.

Baking: brush egg wash and bake for 15 minutes in a ventilated oven at 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