

Tiger bread

Dehydrated Sourdough
Terre d'Arômes



Organic Wheat

N° 1102

Floral, with notes of cream and dried hay

Other applications:
Baguette, viennoiseries (French pastries)



INGREDIENTS

T55 or T65 organic flour: 8,6 kg

T85 organic rye flour: 0,8 kg

T150 organic wholemeal flour: 0,2 kg

Terre d'Arômes Organic Wheat: 0,4 kg

Soft butter: 1,5 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,5 to 6,8 L

Chorizo pieces: 3,6 kg

Paprika tiger paste:

Rice flour: 2 kg

Sugar: 0,22 kg

Rapeseed oil: 0,22 kg

Paprika: 0,09 kg

Water: 2,1 L

Salt: 0,055 kg

Yeast: 0,22 kg

Method with 4% dosage

Paprika tiger paste: whisk all the ingredients together and set aside.

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 20 minutes, add the chorizo and knead for 4-5 minutes.
Spiral: 12 minutes, add the chorizo and knead for 2-3 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 150 g, 330 g or 500 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand or using a machine. Shape into *bâtard*.

Final fermentation: 30 minutes at 25°C with 75% humidity. Then, using a piping bag fitted with a railway nozzle, cover the loaves with the tiger paste. Allow to proof again for 1 hour

Baking: turn on the steam and bake for 20-35 minutes at 250°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