

Organic Soft white bread

Dehydrated Sourdough
Terre d'Arômes



Organic Wheat

N° 1102

Floral, with notes of cream and dried hay

Other applications:
Organic baguette and viennoiseries



INGREDIENTS

T55 or T65 organic flour: 9,6 kg

Yeast: 0,3 kg

Terre d'Arômes Organic Wheat: 0,4 kg

Salt: 0,18 kg

Sugar: 0,4 kg

Water: 6 L

Organic rapeseed oil: 0,4 kg

Method with 4% dosage

Base temperature: 54-56°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 18 to 20 minutes.
Spiral: 10 minutes.

Dough temperature: 25-26°C.

First fermentation: 10 minutes.

Scaling: divide into 500 g to 1 kg dough pieces, depending on the size of molds.

Intermediate proofing: 10 minutes.

Shaping: using a machine while degassing the dough.

Final fermentation: 1h30-2h at 32°C with 80% humidity.

Baking: turn on the steam. Bake for approximately 35-50 minutes at 180°C (bottom heat) and 150°C (ventilated).

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