

Tabatière bread with cereals

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Full-bodied Wheat

N° 1104

Malted, with subtle coffee and
fruits notes

Other applications:

Country-style bread, special bread

INGREDIENTS

T55 or T65 flour: 9,8 kg

Terre d'Arômes

Intense Flavor Full-bodied Wheat: 0,2 kg

Yeast: 0,06 kg

Salt: 0,18 kg

Water: 6,8 L

5 seeds mix: 2 kg

Soaking water: 1,5 L

Method with 2% dosage

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

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead for another 6 minutes.
Spiral: 3 minutes, add salt and knead for another 3 minutes.
- **First speed:** add the cereals preparation and knead for about 2 minutes.
- **Second speed:** knead for an additional 2 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes then at 4°C during 16-18h.

Bringing to room temperature: 30 to 45 minutes.

Scaling: divide into 500 g dough pieces.

Intermediate proofing: 15 minutes.

Shaping: using a rolling pin, shape the dough into tabatières and place them on floured baking mats, scoring the tops.

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Baking: 28-32 minutes at 240°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