

Mediterranean Buns

Dehydrated Sourdough
Terre d'Arômes



Durum Wheat OFG

N° 1107

Milky and malted, with notes of yogurt and cream

Other applications:
Ciabatta, focaccia, baguette

INGREDIENTS

Gruau flour: 9,6 kg

Terre d'Arômes Durum Wheat OFG®: 0,4 kg

Yeast: 0,4 kg

Sugar: 0,8 kg

Salt: 0,18 kg

Butter: 2 kg

Eggs: 1,5 kg

Water: 5,1 L

Method with 4% dosage

Base temperature: 56-58°C.

Kneading:

- First speed: 5 minutes.
- Second speed: Spiral: 12-15 minutes.

Dough temperature: 26°C.

First fermentation: 20-30 minutes.

Scaling: divide into 80-90 g dough balls.

Intermediate proofing: from 5 to 10 minutes.

Shaping: re-roll the dough balls and place on a baking tray for buns. Slightly flatten, brush with egg wash, and sprinkle with your desired topping (sesame seeds, five-grain mix, or wheat semolina).

Final fermentation: 1h30-2h at 28°C with 70% humidity.

Baking: 16-18 minutes at 180-190°C (bottom heat)/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