

Farmhouse bread

Dehydrated Sourdough
Terre d'Arômes



Intense Flavor Wheat CRC®

N° 1113

Malted, with subtle coffee and peanut notes

Other applications:
Special bread, bagels, baguette



INGREDIENTS

T55 or T65 flour: 9,6 kg

Terre d'Arômes

Intense Flavor Wheat CRC®: 0,4 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,4 to 7 L

Method with 4% dosage

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.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 330 g dough pieces.

Intermediate proofing: for 20 minutes.

Shaping: by hand or using a machine.

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

Baking: dust the tops of breads, score, add steam and bake for 20-22 minutes at 250°C (top heat)/240°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