

Buckwheat Cookies

Dehydrated Sourdough
Terre d'Arômes



Organic Buckwheat

N° 1116

Fruity and malted, with subtle honey and chestnut notes

Other applications:

Organic country-style bread, organic multigrain bread



INGREDIENTS

T55 or T65 organic flour: 640 g

Organic buckwheat flour: 280 g

Terre d'Arômes Organic Buckwheat: 80 g

Organic baking powder: 14 g

Salt: 16 g

Chocolate chips: 640 g

Organic eggs: 280 g

Brown sugar: 525 g

Sugar: 305 g

Melted butter (cold): 525 g

Method with 8% dosage

Kneading using a mixer:

- Mix the melted butter with the sugars.
- Add the eggs and mix again.
- Add all the remaining ingredients and mix gently.
- Place the dough in the fridge for 1 hour.

Scaling: divide into 80 g balls.

Preparation: place the small balls on baking paper on a baking tray.

Baking: bake for 16 minutes at 160°C in a ventilated oven. Halfway through baking, remove the tray and flatten each cookie with a spatula. Finish baking for the remaining 8 minutes.

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