

Layered bread

Dehydrated Sourdough
Terre d'Arômes



Toasted Germ OFG®

N° 1187

Toasted, with roasted and hazelnut notes

Other applications:
Special bread, Signature baguette



INGREDIENTS

T55 or T65 flour: 9,7 kg

Terre d'Arômes Toasted Germ OFG®: 0,3 kg

Sugar: 0,5 kg

Whole milk powder: 1 kg

Tourage butter: 2,5 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 6 L

Method with 3% dosage

Base temperature: 60°C.

Kneading:

- First speed: 5 minutes.
- Second speed using a mixer: 4-5 minutes.

Dough temperature: 25-26°C.

First fermentation: 2 hours at 4°C.

Lamination (Tourage): incorporate the butter and give a double fold, then rest for 10-15 minutes at -21°C. Give a single fold and chill again for 10-15 minutes at -21°C.

Cutting (Détailage): roll out the dough to a thickness of 4 mm and cut into strips 4-5 cm wide and 70-80 cm long. Arrange the strips in a zigzag pattern in greased sandwich bread tins.

Final fermentation: 1h30-2h at 25°C with 75% humidity.

Baking: bake for 28-30 minutes at 150°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