

Spelt bread

Liquid Sourdough
Phil Levain

Organic Spelt

N° 2106

Fruity, with chestnut and apple notes

Other applications:
Country-style bread, special bread, viennoiseries



INGREDIENTS

Dough N°1 :

Einkorn flour: 6,67 kg

Yeast: 0,2 kg

Water (30°C): 6,4 L

Mix with the paddle attachment for 3 min

Let it ferment at room temperature for 20h

Dough N°2 :

Einkorn flour: 3,33 kg

Phil Levain Organic Spelt: 0,1 kg

Water (30°C): 3,1 L

Mix with the paddle attachment for 3 min

Let it ferment at room temperature for 20h

Method with 8% dosage

Kneading (using a mixer):

- Mix dough N°1 and dough N°2, then add 0,7 kg of Phil Levain Organic Spelt and 0,048 kg of salt.
- First speed: 1 minute.
- Second speed: 2-3 minutes.

Dough temperature: 25-26°C.

Shaping: using a dough scraper, place the dough into the greased pans (soft white bread type).

Final fermentation: 20-30 minutes at 25°C.

Charging the oven: using a wet dough cutter, slash the loaf down the center, add steam and load into the oven.

Baking: 30 minutes at 250°C, then dry for 20 minutes at 230°C with the oven door slightly open.

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