

Small viennoiseries

Liquid Sourdough
Phil Levain



Blé d'Or et Beurre

N° 2402

Milky, with notes of butter and caramel candy

Other applications:
Viennoiseries (French pastries), brioche



INGREDIENTS

T55 or T65 flour: 10 kg

Phil Levain Blé d'Or et Beurre: 0,2 kg

Détrempe butter: 0,5 kg

Sugar: 1,2 kg

Tourage butter (14°C): 4,5 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,8 to 5 L

Method with 2% dosage

Base temperature: 48-50°C.

Kneading:

- First speed: 5 minutes.
- Second speed (mixer or spiral): 5 minutes.

Dough temperature: 16-18°C.

First fermentation: 15-20 minutes at -21°C, then 1 hour at 4°C.

Tourage : 1 double fold and 1 single fold, with 15 minutes of resting at -21°C between each fold.

Shaping: cut triangles weighing 35-40 g for mini croissants, and rectangles weighing 35-40 g for pain au chocolat, then roll. For pains aux raisins, sheet the dough into rectangles 3,5 mm, spread with pastry cream, add dried fruit (or raisins), and roll up. Slice into 2 cm wide rounds and place in a spiral shape on baking trays lined with parchment paper.

Final fermentation: 2h30-3h at 26-28°C with 75% humidity.

Baking: brush egg wash and bake for 13-14 minutes at 160-170°C in a ventilated oven.

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