

Pizza dough

Dehydrated Sourdough Terre d'Arômes

Germ

N° 1112

Malted, with hazelnut and butter notes

Other applications:
Signature baguette, multigrain bread



INGREDIENTS

T55 or T65 flour: 9,8 kg

Salt: 0,18 kg

Terre d'Arômes Germ: 0,2 kg

Rapeseed oil: 0,4 L

Yeast: 0,2 kg

Water (at 4°C): 6 L

Method with 2% dosage

Kneading :

- First speed: 5 minutes.
- Second speed: Spiral: 7-8 minutes.

Dough Temperature: 24-26°C.

Scaling: divide into 1,75 kg dough pieces.

Intermediate proofing: 10 minutes.

Preparation: spread the dough into a greased rimmed baking sheet.

Final fermentation: 1h30 at 26°C with 70% humidity.

Baking: add the tomato sauce and bake at 260°C (top heat) and 240°C (bottom heat) in a deck oven. Halfway through baking, add the desired toppings and bake until the cheese is melted.

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