

# Durum Brioche

Dehydrated Sourdough  
Terre d'Arômes

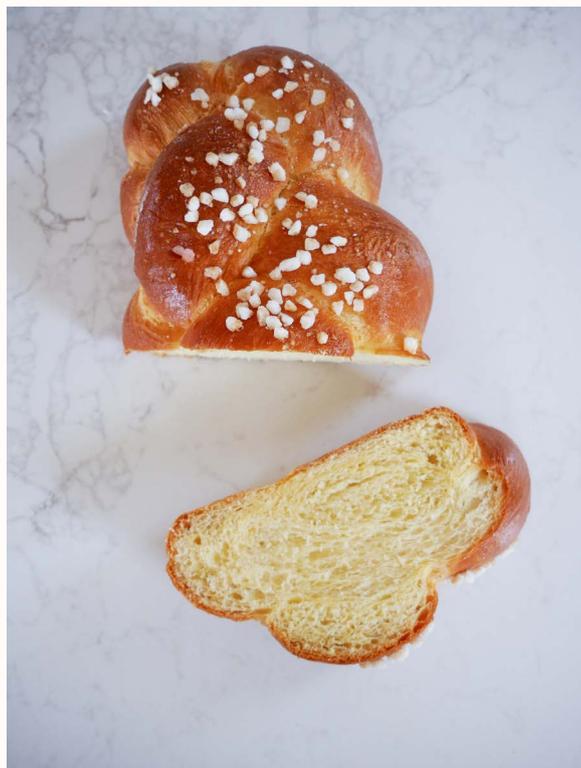


## Durum Wheat CRC®

N° 1142

Floral, with notes of yogurt and citrus fruits

Other applications:  
Viennoiserie, vienna bread, baguette



## INGREDIENTS

Strong flour: 9,6 kg

Sugar: 1,5 kg

Terre d'Arômes Durum Wheat CRC®: 0,4 kg

Butter: 4 kg

Yeast: 0,5 kg

Eggs: 6 L

Salt: 0,2 kg

## Method with 4% dosage

**Base temperature:** 52°C.

**Kneading using a mixer:**

- **First speed:** 5 minutes.
- **Second speed:** 5 minutes without butter then knead for another 6-8 minutes.
- **First speed:** knead until dough pulls away.

**Dough temperature:** 25-26°C.

**First fermentation:** 60 minutes.

**Scaling:** divide into 300 g dough balls.

**Intermediate proofing:** let rest for 10 minutes.

**Shaping:** in molds.

**Final fermentation:** Direct during 2h30 at 28°C.

Differed fermentation 14h at 4°C then 3h at 28°C.

**Baking:** brush with egg wash, score and bake for about 20-25 minutes at 180°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