

Campasine Buns

Dehydrated Sourdough
Terre d'Arômes

Campasine® OFG

N° 1217

Caramelized, with honey, chestnut
and hazelnut notes

Other applications:

Rustic bread, special bread, baguette



INGREDIENTS

Gruau flour: 9,2 kg

Terre d'Arômes Campasine® OFG: 0,8 kg

Yeast: 0,4 kg

Sugar: 0,8 kg

Salt: 0,18 kg

Butter: 2 kg

Whole eggs: 1,5 kg

Water: 4,2 to 4,8 L

Method with 8% dosage

Base temperature: 56-58°C.

Kneading:

- First speed: 5 minutes.
- Second speed: Spiral: 12 to 15 minutes.

Dough temperature: 26°C.

First fermentation: 20-30 minutes.

Scaling: divide into 80 or 90 g dough balls.

Intermediate proofing: 5 to 10 minutes.

Shaping: round again and place on a bun tray. Flatten slightly, egg wash, and sprinkle a desired topping over the tops of the buns.

Final fermentation: 1h30-2h at 28°C with 70% humidity.

Baking: 16-18 minutes at 180-190°C (deck oven)/150°C (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