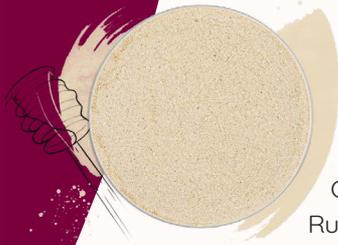


# The Campasine baguette

Dehydrated Sourdough  
Terre d'Arômes



## Campasine®

N° 1222

Caramelized, with honey, chestnut  
and hazelnut notes

Other applications:

Rustic bread, special bread



## INGREDIENTS

T55 or T65 flour: 9,2 kg

Terre d'Arômes Campasine®: 0,8 kg

Yeast: 0,06 kg

Salt: 0,18 kg

Water: 6,8 to 7,4 L

Phil Campasine® Dusting: QS

## Method with 8% dosage

**Base temperature:** 64°C.

**Kneading:**

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: add yeast and knead for 6 minutes. Add salt and knead for another 6 minutes.  
Spiral: add yeast and knead for 3 minutes. Add salt and knead for another 3 minutes.

**Dough temperature:** 25-26°C, turn out using Phil Campasine® Dusting.

**First fermentation:** 30 minutes at room temperature, then at 4°C for 16-20 hours.

**Bringing to room temperature:** 30 to 45 minutes at room temperature.

**Scaling:** divide into 330 g dough pieces.

**Shaping:** shape into baguettes by rolling the dough pieces in the Phil Campasine® Dusting (crumpled shaping method) and place seam-side down on floured cloths.

**Final fermentation:** 1h-1h15 at 25°C.

**Charging the oven:** flip the baguettes over without slashing, turn on the steam and place them in the oven.

**Baking:** bake for 18-22 minutes at 260°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