

Pão Francês Campasine

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: 9,5 kg

Terre d'Arômes Campasine®: 0,5 kg

Yeast: 0,2 kg

Salt: 0,18 kg

Water: 6,4 to 6,6 L

Method with 5% dosage

Base temperature: 58°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique : 8 minutes, add salt and knead for 6 minutes.
Spiral: 4 minutes, add salt and knead for 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 20 minutes at room temperature.

Scaling: divide into 80 g dough pieces.

Intermediate proofing: 10 minutes.

Shaping: shape into small round loaves and place on a molded baking tray.

Final fermentation: 1h-1h15 at 25°C.

Charging the oven: score, add steam and load into the oven.

Baking: bake for 14-16 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