

# Block-shaped Campasine

Dehydrated Sourdough  
Terre d'Arômes

## Campasine®

N° 1222

Caramelized, with honey, chestnut  
and hazelnut notes

Other applications:

Rustic bread, special bread, baguette



### INGREDIENTS

T55 or T65 flour: 9,2 kg

Terre d'Arômes Campasine®: 0,8 kg

Yeast: 0,08 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:** 1h30 at room temperature.

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

**Shaping:** shape into a block by folding in a wallet-style manner in Phil Campasine® Dusting and place seam-side down on floured cloths with Phil Campasine® Dusting.

**Final fermentation:** 1h-1h30 at 25°C.

**Charging the oven:** flip the block-shaped breads over without slashing, then place them in the oven.

**Baking:** 22-26 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