

# Tex mex-style buns

Dehydrated blend  
Savoury du Monde



## Tex Mex

N° 1353

Chili, tomato and garlic

Other applications:  
Soft white bread, cake, fougasse, grissini



### INGREDIENTS

Soft white bread dough: 10 kg

Water: 0,2 L

Tex Mex: 0,3 kg

### Method with 3% dosage

**Base temperature:** 56°C.

**Kneading:**

- **First speed:** 4 minutes.
- **Second speed:** Oblique: 7 minutes.  
Spiral: 4 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 20-30 minutes.

**Scaling:** divide into 90 g dough balls.

**Shaping:** by hand or using a machine, then place on a bun tray or on a baking tray fitted with small metal rings.

**Final fermentation:** 2-2.5 hours at 25°C.

**Charging the oven:** add steam and load into the oven.

**Baking:** 12-13 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