

Tex mex-style soft white bread

Dehydrated blend
Savoury du Monde



Tex Mex

N° 1353

Chili, tomato and garlic

Other applications:
Bun, 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 500 g dough pieces.

Shaping: by hand or using a machine, and place in molds.

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

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

Baking: 25-30 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