

Durum Ciabatta

Dehydrated Sourdough
Terre d'Arômes



Durum Wheat CRC®

N° 1142

Floral, with notes of yogurt and citrus fruits

Other applications:
Viennoiserie, vienna bread, baguette



INGREDIENTS

T55 or T65 flour: 9,5 kg

Salt: 0,18 kg

Terre d'Arômes Durum Wheat CRC®: 0,5 kg

Olive oil: 0,5 kg

Yeast: 0,1 kg

Water: 7 L

Method with 5% dosage

Base temperature: 62°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 16-20 minutes.
Spiral: 8-10 minutes.

Dough temperature: 25-26°C.

First fermentation: 2 hours with a fold at 1 hour.

Preparation: spread with your fingertips to a thickness of 1.5 cm without degassing.

Final fermentation: 45-60 minutes at 25°C.

Charging the oven: cut rectangles, turn on the steam and place in the oven.

Baking: 12-16 minutes at 240°C depending on the size of breads.

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