

# Provençal Panini

Dehydrated blend  
Savoury du Monde

## Tomato Provençal

N° 1310

Tomato, Provence mixes herbs and garlic

Other applications:

Bun, fougasse, focaccia



### INGREDIENTS

Kneaded white bread dough: 10 kg

Water (20/22°C): 0,3 L

Tomato Provençal: 0,5 kg

### Method with 5% dosage

#### Kneading:

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

**Dough temperature:** 25-26°C.

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

**Scaling:** divide into 180 g dough pieces.

**Shaping:** by hand or using a machine, into mini-*baguette* format on a baking sheet.

**Final fermentation:** 1-1.5 hours at 25°C.

**Baking:** add steam and load into the oven for 10 minutes at 240°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