

Tourte de meule

Liquid Sourdough
Phil Levain



Rye CRC®

N° 2101

Caramelized, with caramel and fruity notes

Other applications:
Sourdough bread, baguette, special bread



INGREDIENTS

Organic stone-ground flour: 10 kg

Salt: 0,18 kg

Phil Levain Rye CRC®: 1 kg

Water: 6,2 to 6,8 L

Yeast: 0,06 kg

Method with 10% dosage

Base temperature: 70°C.

Kneading:

- **First speed:** 10 minutes.
- **Second speed:** Oblique: 6 minutes.
Spiral: 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 2 hours.

Scaling: divide into 500 g or 1 kg dough balls.

Intermediate proofing: 10-15 minutes.

Shaping: by hand, round the dough lightly again, and place in proofing baskets, flattening slightly.

Final fermentation: 1h30 at 25°C with 75% humidity.

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

Baking: 40 to 60 minutes at 260°C (top heat) and 240°C (bottom heat), 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