

# Party bread

Liquid Sourdough  
Phil Levain



## Blé d'Or CRC®

N° 2103

Milky floral, with yogurt and flower notes

Other applications:  
Viennoiseries (French pastries)

### INGREDIENTS

T55 or T65 flour: 9,2 kg

Salt: 0,18 kg

T85 rye flour: 0,8 kg

Butter: 1 kg

Phil Levain Blé d'Or CRC®: 1 kg

Water: 5,4 to 5,8 L

Yeast: 0,15 kg

### Method with 10% dosage

**Base temperature:** 56-58°C.

**Kneading:**

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 15 minutes.  
Spiral: 7-8 minutes.

**Dough temperature:** 25-26°C.

**First fermentation:** 30 minutes.

**Scaling:** divide into 1,5 kg dough balls.

**Intermediate proofing:** 15 minutes.

**Shaping:** re-ball the dough, then place it into a greased pain surprise ring mold set on a baking tray.

**Final fermentation:** 1h30 à 25°C.

**Baking:** score in a polka-dot pattern, add steam, and bake at 240°C, then lower the temperature to 220°C for 45-50 minutes.

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