

Crown bread

Liquid Sourdough
Phil Levain

Intense Flavor Rye

N° 2107

Fruity, with notes of roasted coffee and molasse

Other applications:
Country-style bread, special bread



INGREDIENTS

T55 or T65 flour: 10 kg

Salt: 0,18 kg

Phil Levain Intense Flavor Rye: 1 kg

Water: 6,2 to 6,6 L

Yeast: 0,1 kg

Method with 10% dosage

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis for 30 minutes.
- **Second speed:** Oblique: 6 minutes, add the salt and knead for another 6 minutes.
Spiral: 3 minutes, add the salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 800 g dough pieces.

Intermediate proofing: 20 minutes.

Shaping: by hand, make a hole in the center of the dough pieces and rotate it to form a crown. Place seam-side up in a floured proofing basket.

Final fermentation: 1h15-1h30 at 25°C.

Charging the oven: turn the proofing baskets onto the oven deck, dust the tops with flour, and score.

Baking: add steam and load into the oven for 35-45 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