

Semolina soft white bread

Topping & Inclusion

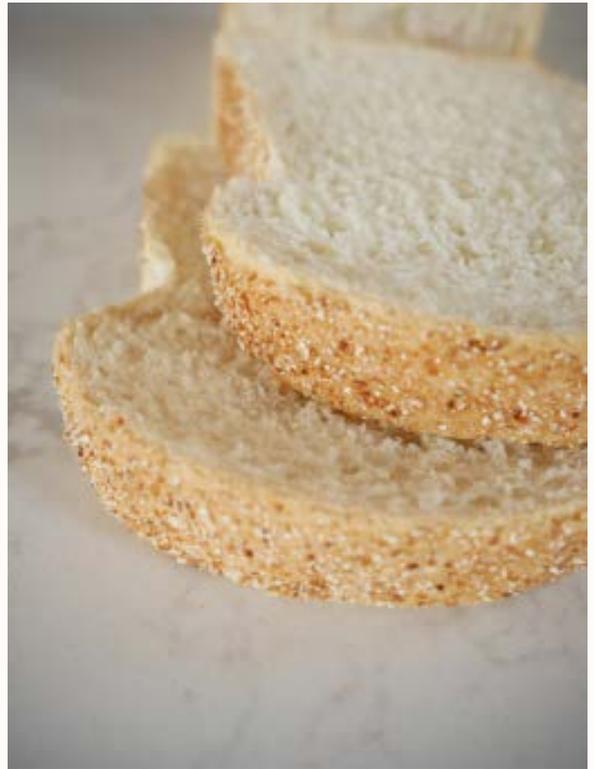
Hulled-Wheat Semolina

N° 1220

Fine coated soft wheat semolina for a rustic, crispy finish

Other applications:

Baguette, special bread, bun



INGREDIENTS

T55 or T65 organic flour: 9,6 kg

Terre d'Arômes Organic Wheat: 0,4 kg

Phil Hulled-Wheat Semolina: QS

Sugar: 0,4 kg

Organic rapeseed oil: 0,4 kg

Yeast: 0,3 kg

Salt: 0,18 kg

Water: 6 L

Base temperature: 54-56°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 18 to 20 minutes.
Spiral: 10 minutes.

Dough temperature: 25-26°C.

First fermentation: 10 minutes.

Scaling: divide into 500 g to 1 kg dough pieces, depending on the size of the molds.

Intermediate proofing: 10 minutes.

Shaping: using a machine, degassing thoroughly. After final shaping, moisten the surface of the bread, coat with hulled-wheat semolina, and place in open molds.

Final fermentation: 1h30-2h at 32°C with 80% humidity.

Baking: turn on the steam and bake for 35-50 minutes at 180°C in a deck oven or at 150°C in a ventilated oven.

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