

# Buns (topping)

## Topping & Inclusion

### *Hulled-Wheat Semolina*

N° 1220

Fine coated soft wheat semolina for a rustic, crispy finish

Other applications:

Baguette, special bread, soft white bread



## INGREDIENTS

Gruau flour: 9,6 kg

Terre d'Arômes Durum wheat OFG: 0,4 kg

Phil Hulled-Wheat Semolina: QS

Yeast: 0,4 kg

Sugar: 0,8 kg

Salt: 0,18 kg

Butter: 2 kg

Whole Eggs: 1,5 kg

Water: 5,1 L

**Base temperature:** 56-58°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed: Spiral: 12-15 minutes.

**Dough temperature:** 26°C.

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

**Scaling:** divide into 80-90 g dough balls.

**Intermediate proofing:** from 5 to 10 minutes.

**Shaping:** round again and place on a bun tray. Flatten slightly, egg wash, and sprinkle hulled-wheat semolina over the tops of the buns.

**Final fermentation:** 1h30-2h at 28°C with 70% humidity.

**Baking:** 16-18 minutes at 180-190°C (deck oven)/150°C (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