

Country-style rustic bread

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

T55 or T65 organic flour: 10 kg

Phil Champ d'Arômes Rye: 0,5 kg

Phil Hulled-Wheat Semolina: QS

Yeast: 0,06 kg

Salt: 0,155 kg

Water: 6,2 to 6,6 L

Base temperature: 62°C.

Kneading:

- **First speed:** 5 minutes, followed by autolysis for 45 minutes.
- **Second speed:** Oblique: 6 minutes with yeast. Add salt and knead for another 6 minutes.
Spiral: 3 minutes with yeast. Add salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 30 minutes at room temperature, then overnight at 4°C.

Bringing to room temperature: let the dividing containers for 30 minutes at room temperature.

Scaling: divide into 1,5 kg dough pieces.

Shaping: by hand or using a machine, in format of big bread. Moisten the surface of the bread, coat with dressed wheat semolina.

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

Baking: score, turn on the steam and bake for 45-60 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