

Whole wheat bread

Dehydrated Sourdough
Terre d'Arômes



Blé complet CRC®

N° 1181

Caramelized, with fruity and peppery notes

Other applications:
Special bread, baguette

INGREDIENTS

T150 whole wheat flour: 9,7 kg

Terre d'Arômes Blé Complet CRC®: 0,3 kg

Prefermented dough: 0,4 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,6 to 7,2 L

Method with 3% dosage

Base temperature: 56°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 14 minutes.
Spiral: 7 minutes.

Dough temperature: 25-26°C.

First fermentation: 45 minutes.

Scaling: divide into 400 g dough pieces.

Intermediate proofing: 10 minutes.

Shaping: by hand or using a machine, score the bread.

Final fermentation: 1h15-1h30 at 25°C with 75% humidity.

Baking: bake for 26-28 minutes at 240°C (top heat) and 230°C (bottom heat) with plenty of steam.

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