

# PAIN DE CAMPAGNE

## COUNTRY BREAD MIX

Balanced mix for the making of country bread



### PRODUCT ADVANTAGES

> A traditional country bread with a subtle taste of rye sourdough :

- It will appeal to consumers looking for mild-tasting bread.

> The first mix launched by Grands Moulins de Paris in 1968, it is now a great classic.

> A recipe that meets your needs :

- Short bulk fermentation time.
- Very good shelf-life.

> It is the product with the most volume in the Country Breads range.

> A source of protein and fibre.



### TIPS

- Easily adapted to make other recipes (by adding markers) and can be used as a base for making regional specialities (Bordeaux crowns, tabatières, auvergnats, etc.)
- Ideal for serving with cold cuts, meat and cheese.

# PAIN DE CAMPAGNE

## COUNTRY BREAD MIX



1 000 g

Pain de campagne



660 g

Water



16-20 g

Fresh yeast  
(divide by 2 when using dry yeast)



18-20 g

Salt

Direct method

Slow fermentation

Mixing



Slow speed: 5 mn  
Fast speed: 5-7 mn



Slow speed: 5 mn  
Fast speed: 14-16 mn



Final dough temperature:  
24-25°C

1<sup>st</sup> fermentation

10-20 mn



Scaling



400 g

Round pre-shaping

10-20 mn

400 g

Round pre-shaping

Resting time

10-20 mn



Final shaping



Chosen shape

10-20 mn

Chosen shape

Slow fermentation

/



Proving



Baking

25°C  
1h15-1h30

2-4°C  
Overnight

25°C  
1h30-1h45

240-250°C  
(With steam)  
26-30 mn



240-250°C  
(With steam)  
26-30 mn

### Nutrition declaration

per 100 g of mix

Energy (kJ)	1433
Energy (kcal)	338
Fat (g)	1,2
of which saturates (g)	0,2
Carbohydrate (g)	68,7
of which sugars (g)	0,9
Fibre (g)	4,3
Protein (g)	11,0
Salt (g)	0,06

### Ingredients

Wheat flour - Deactivated and dehydrated rye sourdough - Rye flour -  
Wheat gluten - Flour treatment agent: E300 - Enzymes\* (α-amylase - Xylanase).

\*The enzymes are processing aids which are not declared  
on the labels of final products.



TOGETHER FOR  
TASTE