

CAMPAILLOU

RUSTICAL BREAD MIX

Balanced mix for the making of country bread



— PRODUCT ADVANTAGES —

› **THE rustic bread:**

- A distinctive bread with a great taste of rye sourdough and notes of caramel.
- A brown and very open crumb.
- A thick, flour-dusted, and slightly cracked crust.

› **Process includes long fermentation (3h):**

- Promotes the development of flavours.
- Allows you to work on several products at the same time.

› **The product with the highest hydration rate in the range (80%):**

- Excellent shelf-life.

› **Source of protein.**



TIPS

- We recommend that you do not shape this product for an authentic appearance.
- Enjoy ideally with full-flavoured dishes (sauce-based meat dishes, cold cuts, etc.).
- Also goes well with all types of mature cheeses (comté, beaufort, etc.).



CAMPAILLOU

RUSTICAL BREAD MIX



1000 g

Campaillou



720 g + 100 g*

Water

*At the end of mixing



6-8 g

Fresh yeast

(divide by 2 when using dry yeast)



18-20 g

Salt

Direct method

Bulk fermentation

Mixing



Slow speed: 5 mn
Fast speed: 8-10 mn



Slow speed: 5 mn
Fast speed: 16-18 mn



Final dough temperature:
24-25°C

1st fermentation

2h-2h30

(Give two folds)



1h

(One fold)

2-4°C

Overnight

Dividing



In squares (no shaping)

In squares (no shaping)

Resting time

20-30 mn

(Optional)



30-40 mn

Baking



250-260°C

(With steam)

30-35 mn - 500 g

250-260°C

(With steam)

30-35 mn - 500 g

Ingredients

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

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

Nutrition declaration

per 100 g of mix

| | |
|------------------------|-------|
| Energy (kJ) | 1 473 |
| Energy (kcal) | 347 |
| Fat (g) | 1,3 |
| of which saturates (g) | 0,2 |
| Carbohydrate (g) | 69,3 |
| of which sugars (g) | 1,0 |
| Fibre (g) | 4,4 |
| Protein (g) | 12,4 |
| Salt (g) | 0,02 |