

Des Champs

T65 Wheat flour for pain courant français (French bread)



> **Baguette with a rustic flavour.**

- Great taste of rye sourdough*.
- A cream-coloured and fairly open crumb.
- A yellow, crunchy, and lightly flour-dusted crust (if the recipe on the back is followed).

> **A pointed baguette with 3 cuts.**

> **Very good shelf-life.**

> **A source of protein.**

* deactivated sourdough does not allow you to label the product as «pain au levain» (sourdough bread)

Enjoy with:

- Raw vegetables, meat, seafood, and cheese.
- Also ideal for toast (jam, honey, etc.) at breakfast and tea time.

Des Champs



1 000 g

Campaillette Des Champs



650 g

Water



8-10 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: 12-14 mn



Final dough temperature:
24-25°C

1st fermentation

10-20 mn



10-20 mn

Pre-shaping

330-350 g
Short pre-shaping



330-350 g
Short pre-shaping

Resting time

10-20 mn



10-20 mn

Final shaping

Baguettes



Baguettes

Slow fermentation

/



2-4°C
Overnight

Proving

25°C
1h15-1h30



10°C
4-5 h

Baking

240-250°C
(With steam)
16-18 mn



240-250°C
(With steam)
16-18 mn

Ingredients

Wheat flour - Dehydrated and deactivated **rye** sourdough -
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.*

Nutrition declaration

per 100 g of flour

Energy (kj)	1 423
Energy (kcal)	336
Fat (g)	1,2
of which saturates (g)	0,2
Carbohydrate (g)	68,6
of which sugars (g)	0,7
Fibre (g)	3,8
Protein (g)	10,7

Contains negligible amounts of salt.