

SOURTEIG 25



PREMIX FOR PREPARING SWISS STYLE SOURDOUGH BREAD.

- + Used natural mix of various sourdough powders
- + European styled crispy crust and soft tangy crumb
- + No artificial flavours or colours

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

SOURTEIG 25

SwissBake's Sourteig 25 is a concentrate for preparation of Swiss style sourdough bread. A blend of natural sourdough gives this bread a unique thin crispy crust with a tangy soft crumb.



Recommended Dosage

25% of flour quantity

Baker Recipe

Wheat Flour	750 gm
SOURTEIG 25	250 gm
Water	570 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

Key Ingredients

Dehydrated Rye Sour Dough, Dehydrated Wheat Sour Dough, Malted Barley.

Baking Method

Place all the ingredients in the mixing bowl. Mix on slow speed for 4 min (approx) and then on high speed for 5 min (approx). Dough temperature should be 24°C to 26°C. Bulk fermentation for 30 min. Scale the dough weight to 500 gm. No intermediate proofing required. Final proof for 40 min under 75% humidity and temperature of 32°C. Bake at 230°C under falling temperature of 200°C for approx 40 min for 500 gm dough.

