



LIVENDO®  
magic of nature\*



# Our easy and quick Baguette recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

Tradizy®	x1 pack (400g)
Water Basis T°: 58°C	6.4kg
Salt	180g
Traditionnal Flour T55	10kg

<sup>(1)</sup> The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

## METHOD



### 1 - MIXING TOGETHER

Basis T° 58°C  
4 min on 1st speed  
6 min on 2nd speed  
Expected dough T°: 22°C



### 2 - BULK FERMENTATION

45 min at ambient temperature



### 3 - DIVIDING AND SCALING

350g



### 4 - RESTING

20 min



### 5 - PROOFING

75 min at 24°C



### 6 - BAKING

18 min at 250°C  
in a deck oven

See the recipe  
step by step  
and more  
by flashing  
this QR code.

[to be adjusted locally]



DAIRY

CRACKERS

RIPE WHEAT

SOURDOUGH

4%

Baguette with  
Tradizy® Durum  
sensorial profile  
with 4% use level.



# Tradizy® *So easy!*

*Esprit de levain*

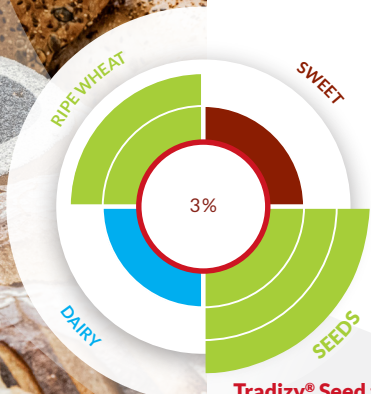
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

You are now able to produce consistent quality breads with sourdough, easily and quickly, in a complete safety.

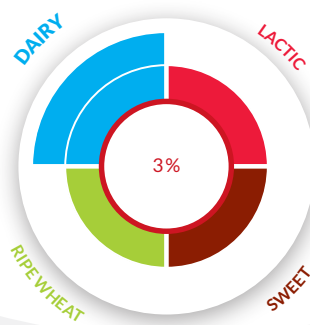
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

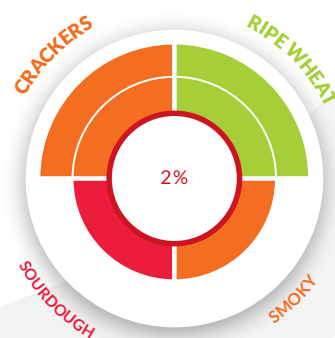
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**Tradizy® Seed toast Bread sensory profile**



**Tradizy® Viennese bread sensory profile**



**Tradizy® Pizza sensory profile**

**Contact us to discover more recipes and sensory profiles.**



**LIVENDO®, the sourdoughs you need to make yours the magic of Nature\*.** LIVENDO® is a brand created by Baking with Lesaffre. Find all our products on [livendo-lesaffre.com](http://livendo-lesaffre.com) [to be adjusted locally]



By working with Baking with Lesaffre, feel unique and valued so that you can confidently project yourself into the future of the bakery.

\*Our sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.