



LIVENDO®
magic of nature*



Our easy and quick Crusty bread recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

| | |
|------------------------|-------------------|
| Tradizy® | x1 pack (400g) |
| Water Basis T°: 58°C | 8.7kg |
| Salt | 240g |
| Traditionnal Flour T55 | 12kg |
| Rye flour T130 | 1.3kg |

⁽¹⁾ 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
5 min on 2nd speed
Expected dough T°: 22°C



2 - BULK FERMENTATION

15 min at ambient temperature



3 - DIVIDING AND SCALING

900g



4 - RESTING

15 min



5 - PROOFING

15 h at 3°C

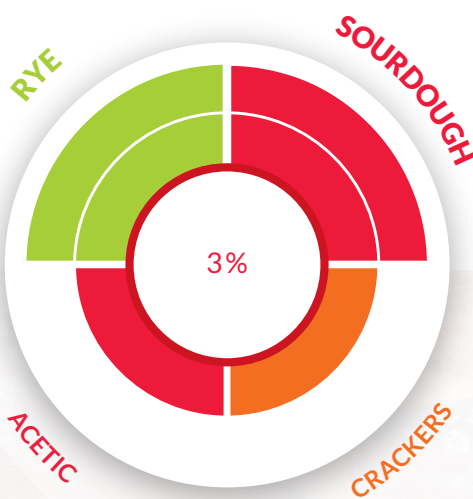


6 - BAKING

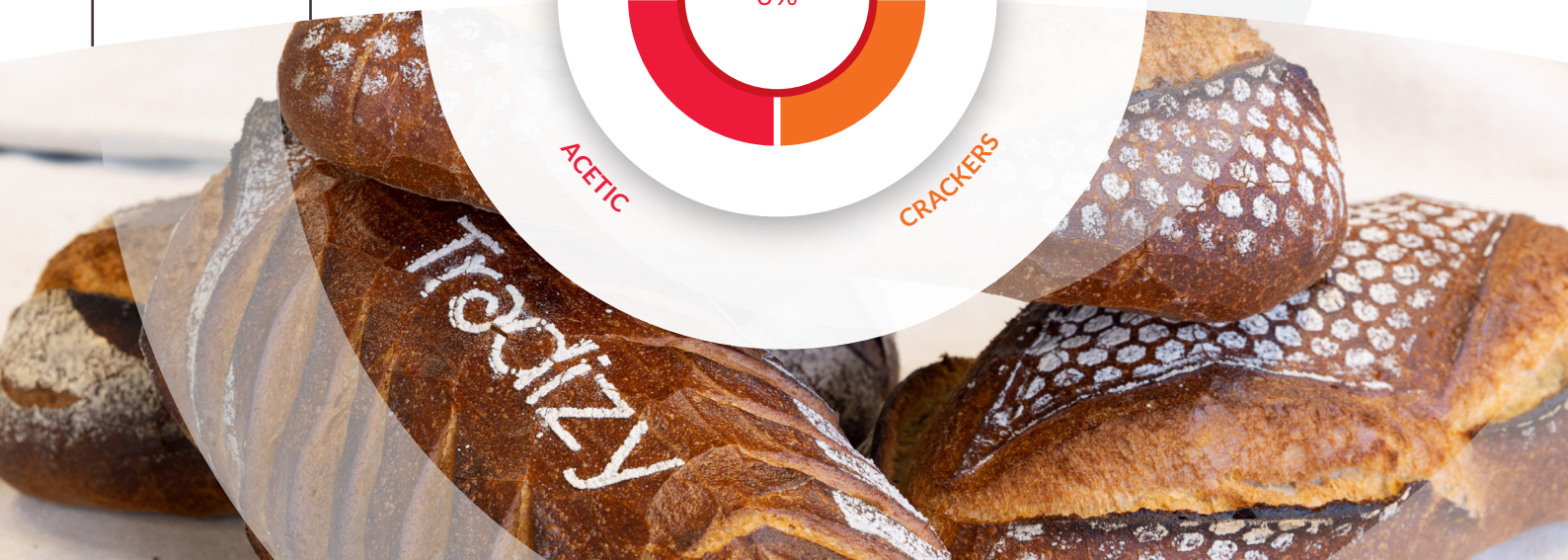
45 min at 240°C
(falling temperature)

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

[to be adjusted locally]



Crusty bread
with Tradizy® Durum
sensorial profile
with 3% use level.





Tradizy® *So easy!*

Esprit de levain

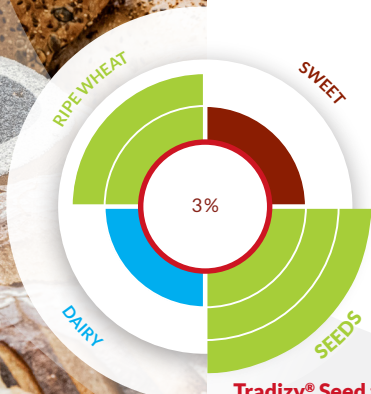
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

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

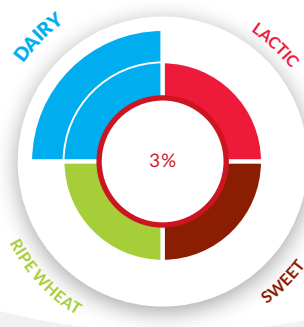
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

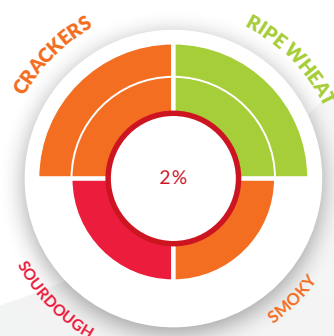
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



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 [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.