



LIVENDO®
magic of nature*



Our easy and quick Rustic pavé recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy®	x1 pack (400g)
Water Basis T°: 58°C	8.3kg
Salt	240g
Traditionnal Flour T55	13.3kg

⁽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
6 min on 2nd speed
Expected dough T°: 22°C



2 - SHAPING

In a square form



3 - BULK FERMENTATION

15 h at 3°C



4 - DIVIDING

Manually in regular shape around 400g

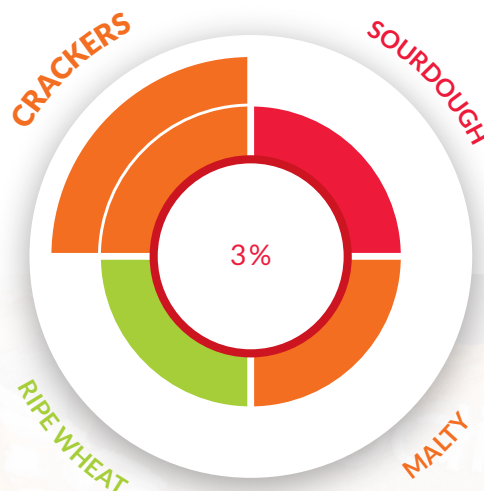


5 - BAKING

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]



Rustic pavé with Tradizy® Durum sensorial profile with 3% use level.



Tradizy® *So easy!*

Esprit de levain

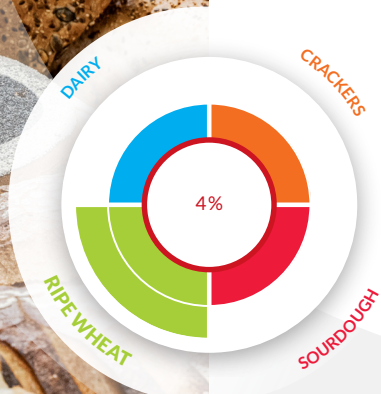
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

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

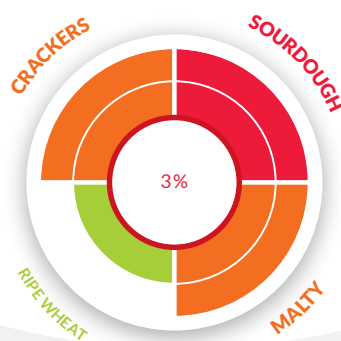
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

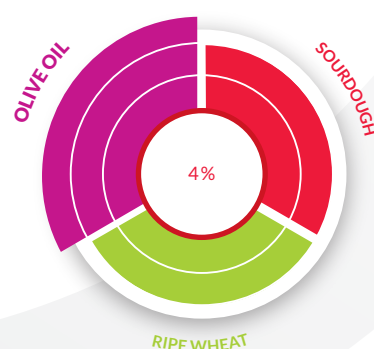
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



Tradizy® Baguette sensory profile



Tradizy® Paneotrad® Baguette sensory profile



Tradizy® Ciabatta 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.



Tradizy® *So easy!*

Esprit de levain

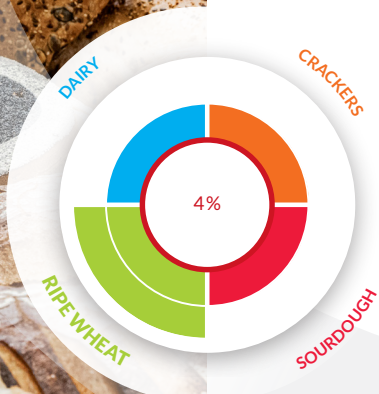
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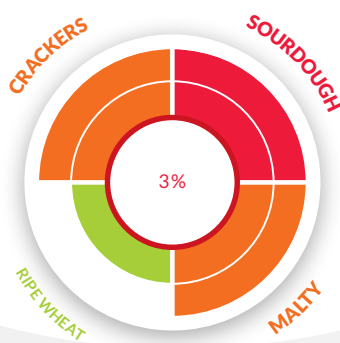
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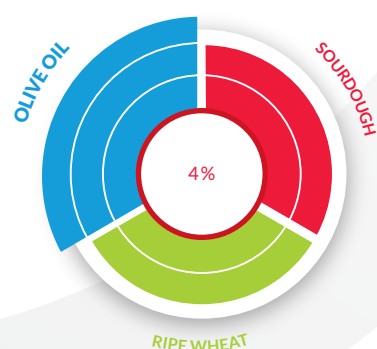
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