

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

INGREDIENTS

Tradizy®	x1 pack (400g)
Water Basis T°: 56°C	5.8kg
Salt	180g
Traditionnal Flour T55	5kg
Strong wheat flour	5kg
Sugar	500g
Butter	500g
Seed mix (soaked in tempered water the day before)	1.2kg

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

[to be adjusted locally]



⁽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° 56°C
4 min on 1st speed
7 min on 2nd speed
Expected dough T°: 28°C



2 - BULK FERMENTATION

10 min



3 - DIVIDING AND SCALING

500g



4 - RESTING

10 min



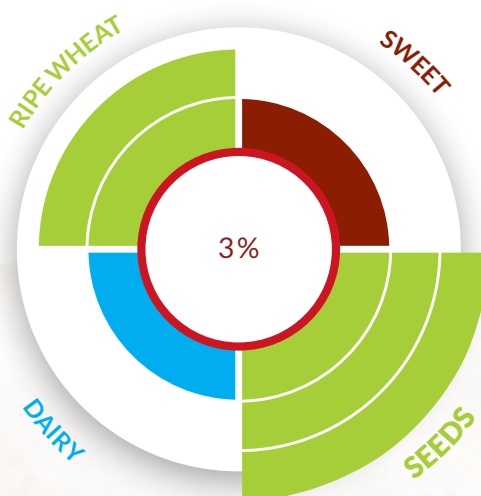
5 - PROOFING

120 min at 30°C



6 - BAKING

35 min at 220°C
in deck oven with steam



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



Tradizy® *So easy!*

Esprit de levain

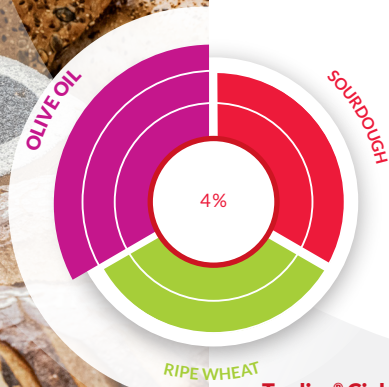
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

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

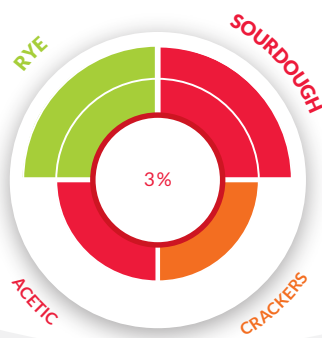
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

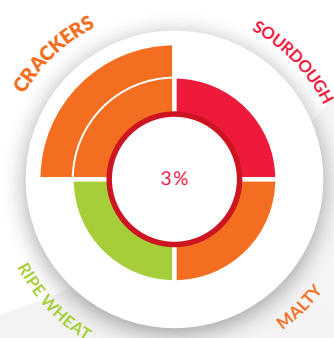
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



Tradizy® Ciabatta sensory profile



Tradizy® Crusty bread sensory profile



Tradizy® Rustic pavé 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.



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Esprit de levain

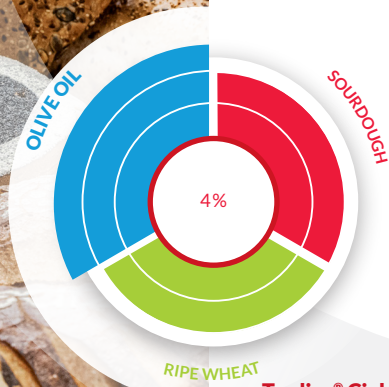
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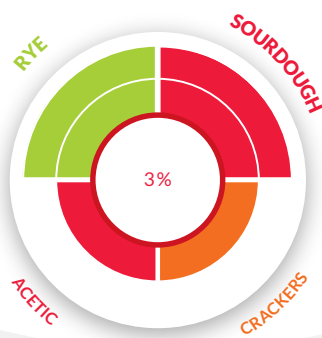
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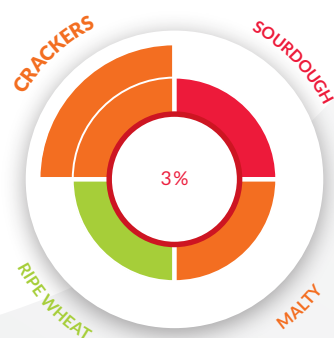
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