



**LIVENDO**  
magic of nature\*



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

## INGREDIENTS

Tradizy®	x1 pack (400g)
Water Basis T°: 60°C	8.7kg
Salt	240g
Traditionnal Flour T55	12kg
Rye flour T130	1.3kg

<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



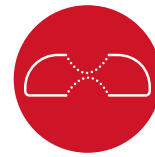
### 1 - MIXING TOGETHER

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



### 2 - BULK FERMENTATION

10 min



### 3 - DIVIDING AND SCALING

400g



### 4 - RESTING

15 min



### 5 - PROOFING

60 min at 26°C



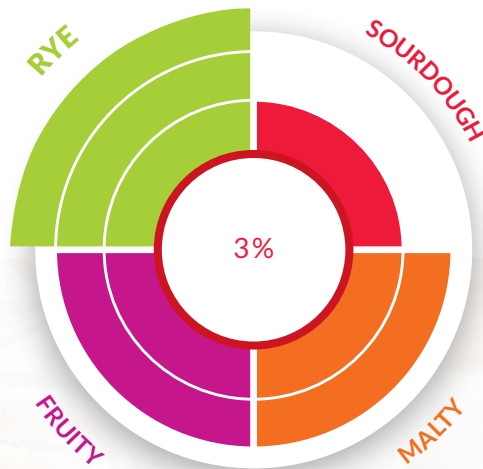
### 6 - BAKING

25 min at 240°C

See the recipe  
step by step  
and more

by flashing  
this QR code.

[to be adjusted locally]



Shared 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.

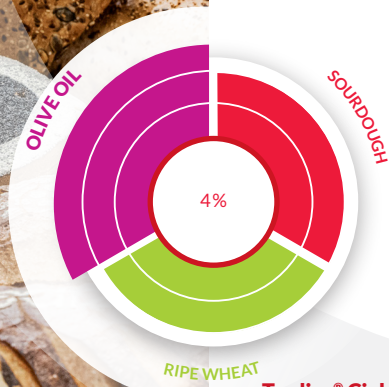
You are now able to produce consistent quality breads with sourdough, easily and quickly, in a complete safety.

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.

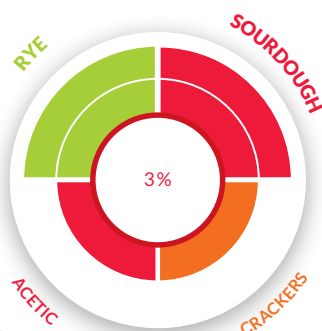
Master the spirit of sourdough easily with Tradizy®.



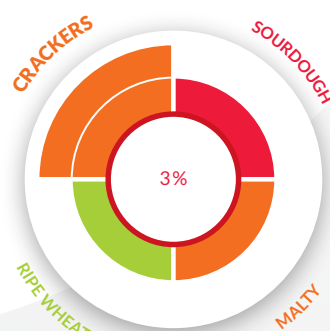
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**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](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.





# 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.

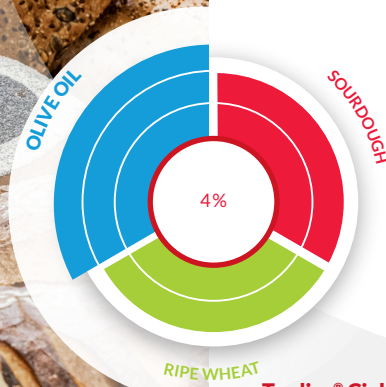
You are now able to produce consistent quality breads with sourdough, easily and quickly, in a complete safety.

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.

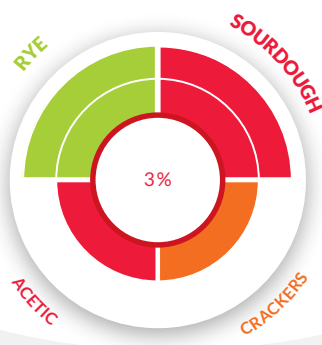
Master the spirit of sourdough easily with Tradizy®.



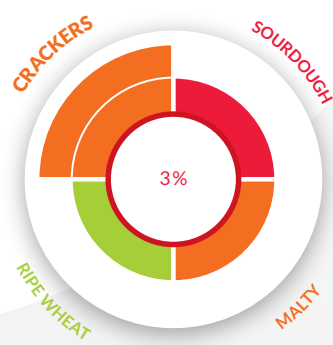
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**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](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.