



LIVENDO®
magic of nature*



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

INGREDIENTS

Tradizy®	x1 pack (400g)
Milk	6kg
Salt	180g
Lesaffre lean dough compressed yeast	100g
Sugar	700g
Butter or margarine	1.5kg
Wheat flour T55	10kg

METHOD



1 - MIXING TOGETHER

Basis T° 52°C
4 min on 1st speed
6 min on 2nd speed
Expected dough T°: 28°C



2 - BULK FERMENTATION

15 min



3 - DIVIDING, SCALING AND PRE-SHAPING

100g



4 - RESTING

10 min at 4°C



5 - SHAPING

Cutting, egg yolk
gilding



6 - PROOFING

100 min at 30°C

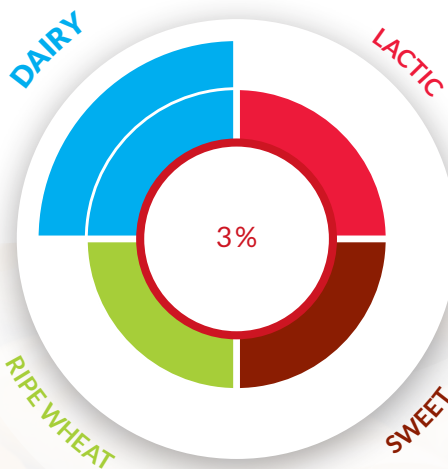


7 - BAKING

12 min at 180°C
in a deck oven

⁽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.

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



Viennese 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.

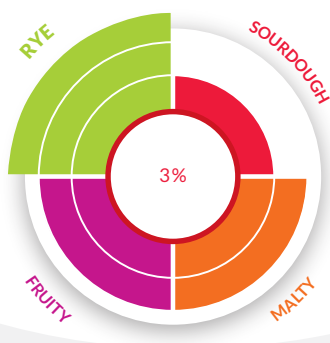
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

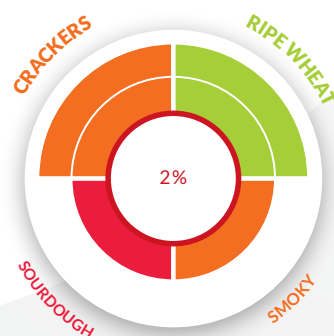
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



Tradizy® Seed toast sensory profile



Tradizy® Shared 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.