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Tradizy® *So easy!*  
*Esprit de levain*

# 15 recipes to master the spirit of sourdough easily





# 15 Recipes with Tradizy® Durum

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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 58°C	6.4kg
Salt	180g
Traditionnal Flour T55	10kg

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

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



### 2 - BULK FERMENTATION

45 min at ambient temperature



### 3 - DIVIDING AND SCALING

350g



### 4 - RESTING

20 min



### 5 - PROOFING

75 min at 24°C



### 6 - 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]



DAIRY

CRACKERS

RIPE WHEAT

SOURDOUGH

4%

Baguette with  
Tradizy® Durum  
sensorial profile  
with 4% use level.

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

## INGREDIENTS

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

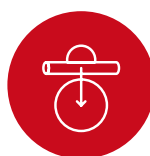
<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

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



### 2 - PRE-SHAPING

In specific tray



### 3 - BULK FERMENTATION

15 h at 3°C



### 4 - DIVIDING AND SHAPING

350g x 10 pieces  
Paneotrad® program

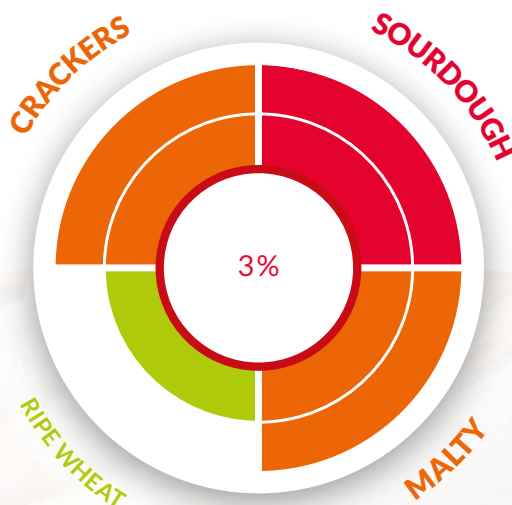


### 5 - BAKING

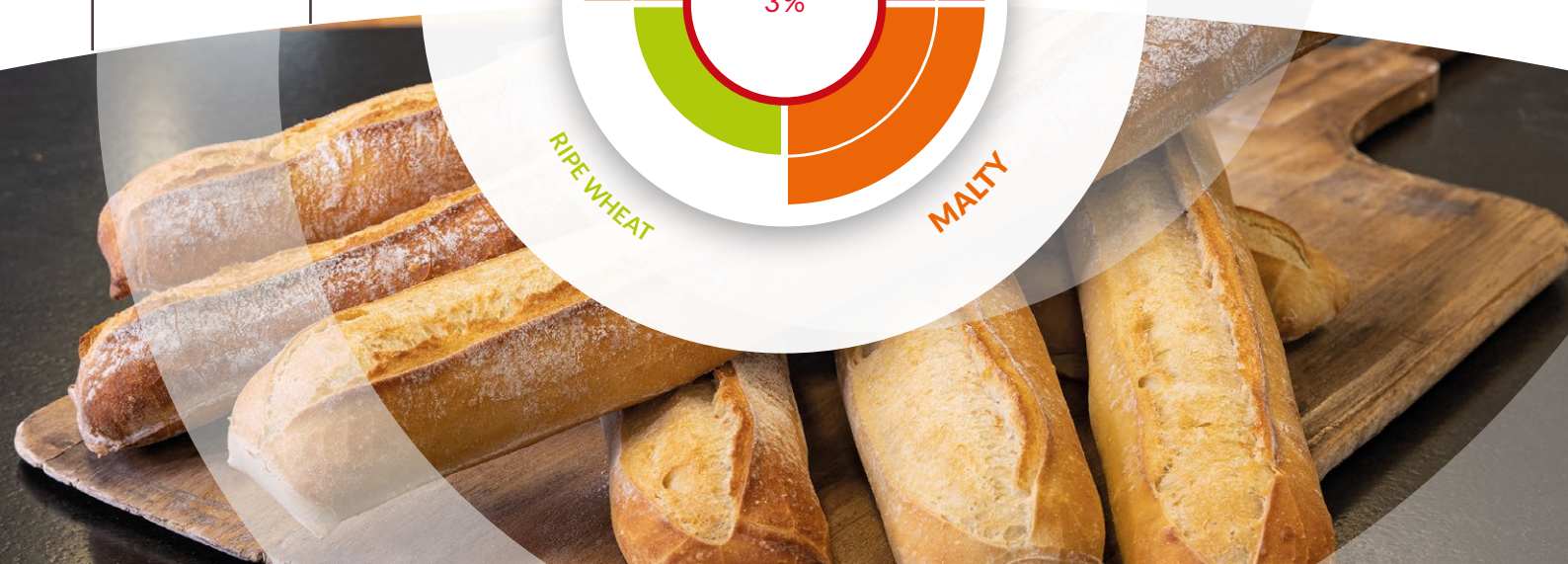
18 min at 240°C  
in a deck oven

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

[to be adjusted locally]



Paneotrad® Baguette  
with Tradizy® Durum  
sensorial profile  
with 3% use level.







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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 55°C	7kg
Salt	180g
Traditionnal Flour T55	10kg

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 58°C  
4 min on 1st speed - 5 min on 2nd speed  
Expected dough T°: 22°C  
Additional water: 1.2kg in 1st speed  
Olive oil: 600g in 1st speed and 2nd speed  
Expected dough T°: 23°C



### 2 - BULK FERMENTATION

75 min at ambient temperature



### 3 - DIVIDING

Manually in regular shape around 250g



### 4 - PROOFING

30 min at 24°C

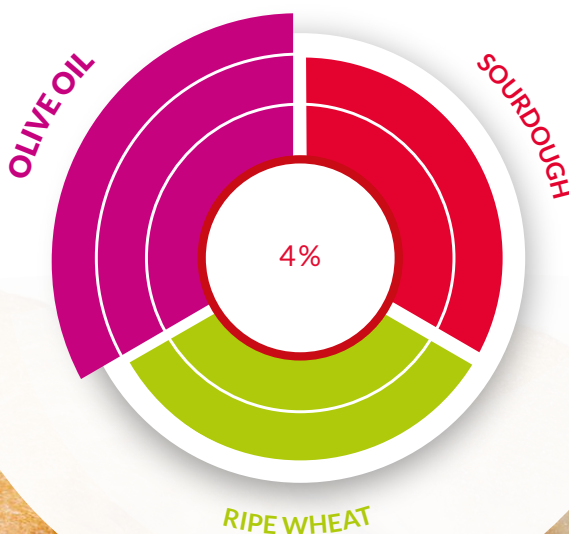


### 5 - BAKING

15 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]



Ciabatta  
with Tradizy® Durum  
sensorial profile  
with 4% use level.



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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 55°C	7kg
Salt	180g
Traditionnal Flour T55	10kg

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 58°C  
4 min on 1st speed - 5 min on 2nd speed  
Expected dough T°: 22°C  
Additional water: 1.2kg in 1st speed  
Olive oil: 600g in 1st speed and 2nd speed  
Expected dough T°: 23°C



### 2 - BULK FERMENTATION

75 min at ambient temperature



### 3 - DIVIDING

Manually in regular shape around 250g



### 4 - PROOFING

30 min at 24°C

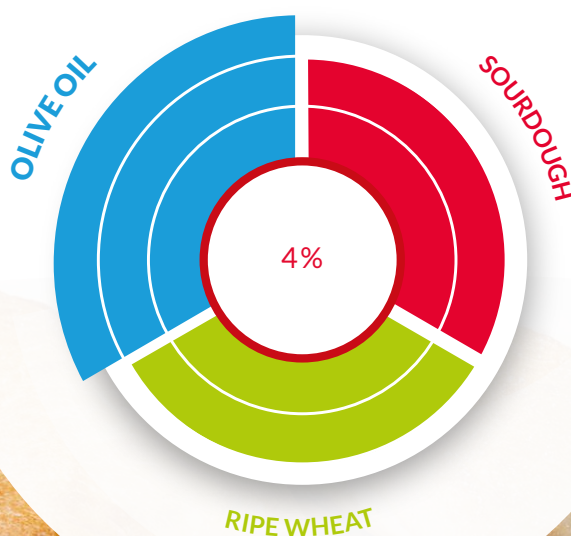


### 5 - BAKING

15 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]



**Ciabatta with Tradizy® Durum sensorial profile with 4% use level.**



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

## INGREDIENTS

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

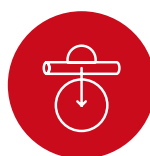
<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## 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

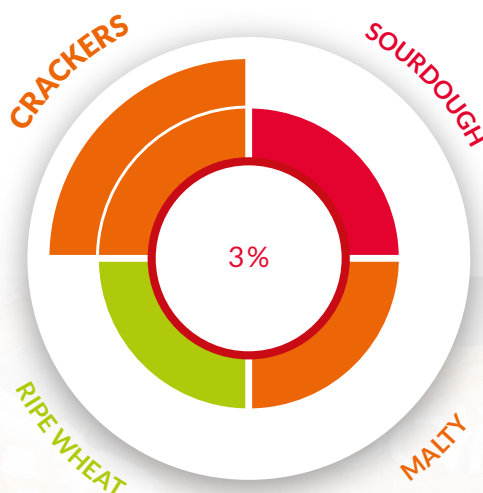


### 5 - BAKING

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.



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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 60°C	6.3 kg
Salt	200 g
Traditionnal Flour T55	10 kg

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 60°C  
4 min on 1st speed  
6 min on 2nd speed  
Expected dough T°: 24°C



### 2 - BULK FERMENTATION

30 min at ambient temperature



### 3 - DIVIDING AND PRE-SHAPING

400g in a ball shape



### 4 - RESTING

30 min at ambient temperature



### 5 - SHAPING

In batard shape with semolina



### 6 - PROOFING

90 min at 30°C, then 20 min at 8°C



### 7 - BAKING

20 min at 240°C in a deck oven

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

[to be adjusted locally]



SOURDOUGH

CRACKERS

RIPE WHEAT

SOUR

4%

Italian Bread  
with Tradizy® Durum  
sensorial profile  
with 4% use level.



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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 53°C	5 kg
Salt	120 g
Traditionnal Flour T55	10 kg
Shortening	600 g
Sugar	1.2 kg
Lesaffre sweet dough dry yeast	50 g
Softness improver	100 g

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 53°C  
3 min on 1st speed  
6 min on 2nd speed  
Expected dough T°: 25°C



### 2 - BULK FERMENTATION

30 min at ambient temperature



### 3 - DIVIDING AND PRE-SHAPING

600g cylinders  
Roll and coat with bread crumbs



### 4 - RESTING

15 min at ambient temperature



### 5 - DIVIDING

60g with the cutted side on the top



### 6 - PROOFING

90 min at 28°C



### 7 - BAKING

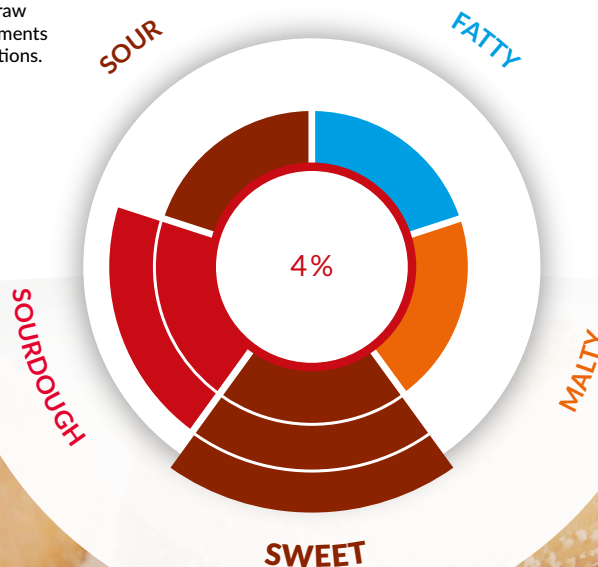
15 min at 180°C in a deck oven

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

[to be adjusted locally]



<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.



**Pandesimal with Tradizy® Durum sensorial profile with 4% use level.**



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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 60°C	7 kg
Salt	200 g
Traditionnal Flour T55	9 kg
Rye Flour T170	1 kg

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 60°C  
3 min on 1st speed  
4 min on 2nd speed  
Expected dough T°: 24°C



### 2 - BULK FERMENTATION

30 min at ambient temperature



### 3 - DIVIDING AND PRE-SHAPING

400g in a ball shape



### 4 - RESTING

15 min at ambient temperature



### 5 - SHAPING

Shaping with oil in a ball. Put upside-down with wheat flour



### 6 - LAST FERMENTATION

60 min at 26°C

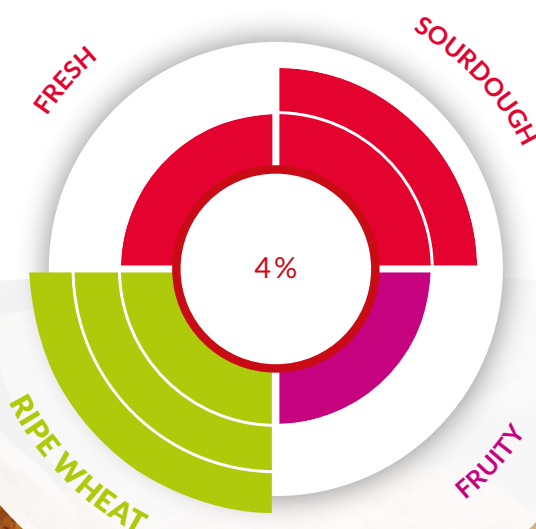


### 7 - BAKING

20 min at 240°C in a deck oven

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

[to be adjusted locally]



Rye rustic bread with Tradizy® Durum sensorial profile with 4% use level.







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

## INGREDIENTS

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

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## 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

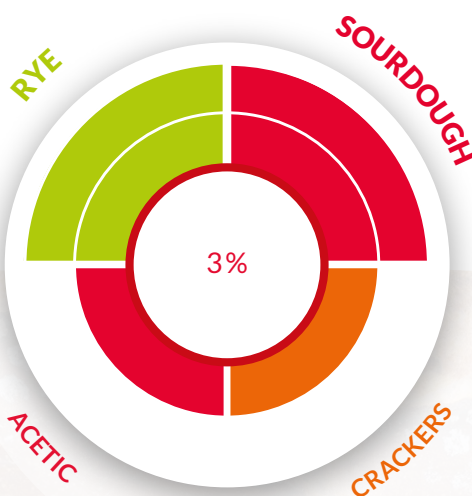


### 6 - BAKING

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.





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

## INGREDIENTS

Tradizy® Durum	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 recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## 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

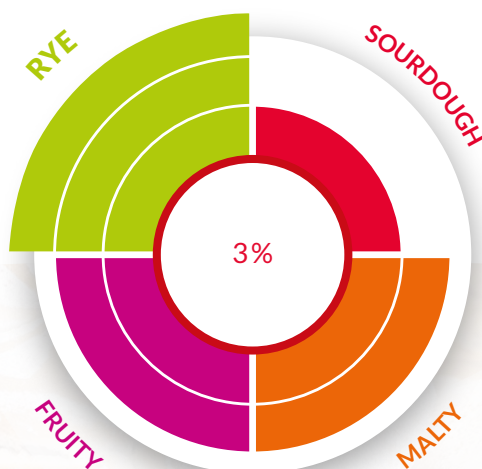


### 6 - BAKING

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.





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

## INGREDIENTS

Tradizy® Durum	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

## 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

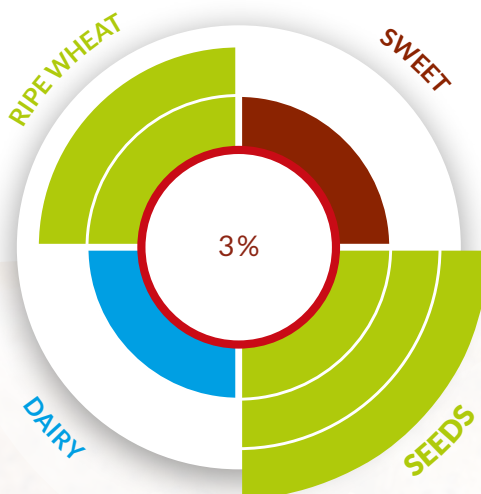
35 min at 220°C  
in deck oven with steam

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

[to be adjusted locally]



<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.



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



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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 52°C	6.25 kg
Salt	200 g
Traditionnal Flour T55	10 kg
Added water	750 g
Sugar	700 g
Butter	700 g
Milk powder	300 g

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 56°C  
4 min on 1st speed  
5 min on 2nd speed



### 2 - MIXING TOGETHER

Add the butter:  
6 min on 1st speed  
1 min on 2nd speed  
with added water  
Expected dough T°: 24°C



### 3 - BULK FERMENTATION

60 min at ambient temperature



### 4 - DIVIDING AND PRE-SHAPING

180g long shape



### 5 - RESTING

20 min at ambient temperature



### 6 - SHAPING

Roll the dough on its width



### 7 - PROOFING

60 min at 28°C



### 8 - BAKING

30 min at 200°C in a deck oven with steam

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

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

[to be adjusted locally]



RIPE WHEAT

LACTIC

4%

FRESH

DAIRY

Shokupan with Tradizy® Durum sensorial profile with 4% use level.







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

## INGREDIENTS

Tradizy® Durum	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

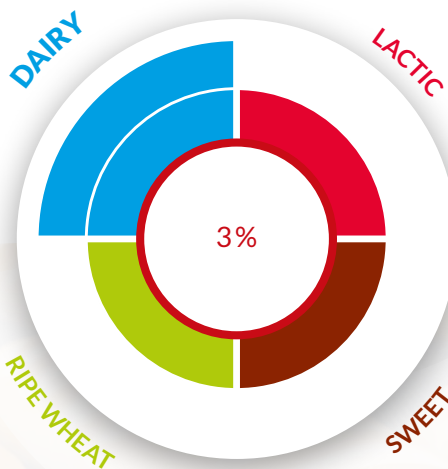
12 min at 180°C  
in a deck oven

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

[to be adjusted locally]



<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.



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



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

## INGREDIENTS

	Sponge	Dough
Tradizy® Durum	x1 pack (400g)	
Water Basis T°: 58°/4°C	1.7 kg	1.75 kg
Traditionnal Flour T55	2.5 kg	7.5 kg
Salt		200 g
Sugar		900 g + (900g) mix
Margarine		2 kg
Eggs		1.5 kg
Milk powder		500 g
Lesaffre Sweet dough dry yeast		550 g

## METHOD



### 1 - MIXING TOGETHER

**Sponge:** Basis T°: 58°C  
5 min on 1st speed.

**Bulk Fermentation of the sponge:**  
45 min at ambient temperature



### 2 - MIXING TOGETHER

**Dough + sponge:**  
Basis T°: 4°C

3 min on 1st speed  
10 min on 2dn speed



### 3 - MIXING TOGETHER

Add the margarine  
6 min on 1st speed  
1 min on 2nd speed.  
Expected dough T°: 26°C



### 4 - BULK FERMENTATION

45 min at ambient temperature



### 5 - DIVIDING

60g in ball shape



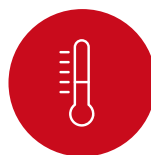
### 6 - RESTING

15 min at ambient temperature



### 7 - SHAPING

In ball shape



### 8 - PROOFING

28°C 1h45 to 2h45  
at 28°C, 75% Hy



### 9 - BAKING

27 min at 180°C  
in a deck oven

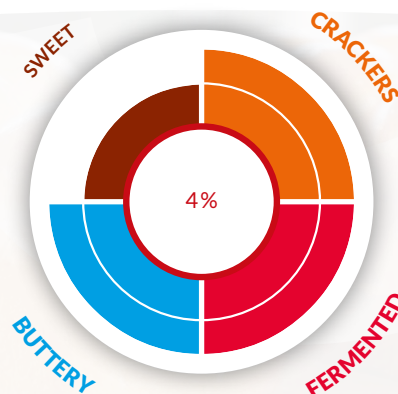
**Brioche with Tradizy® Durum sensorial profile with 4% use level.**

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

[to be adjusted locally]



<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.







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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 8°C	14.1kg
Salt	510g
Red Stagioni pizza flour	25.6kg
Vegetable oil	510g

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 52°C  
8 to 10 min on 1st speed  
Expected dough T°: 24°C



### 2 - DIVIDING, SCALING AND PRE-SHAPING

340g



### 3 - BULK FERMENTATION

24 h to 72 h at 4°C



### 4 - TEMPERING

After 60 min until the center reaches 12°C

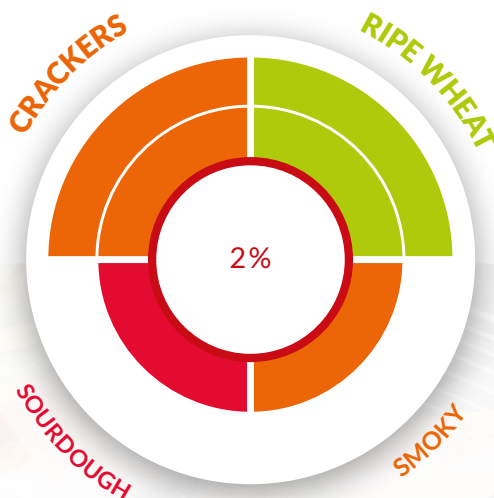


### 5 - BAKING

8 min at 280°C

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

[to be adjusted locally]



Pizza  
with Tradizy® Durum  
sensorial profile  
with 2% use level.





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

## INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 53°C	6.75 kg
Salt	200 g
Traditionnal Flour T55	10 kg
Added water T°: 53°C	2.25 kg

<sup>(1)</sup> The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipments and bakery conditions.

## METHOD



### 1 - MIXING TOGETHER

Basis T°: 53°C  
3 min on 1st speed  
5 min on 2nd speed  
Expected dough T°: 24°C



### 2 - MIXING TOGETHER

Add the rest of water:  
5 min on 1st speed  
2 min on 2nd speed



### 3 - DIVIDING AND FOLDING

1.9kg in a bucket



### 4 - BULK FERMENTATION

30 min at ambient temperature.  
Repeat 2 and 3 once



### 5 - SHAPING

In a tray



### 6 - PROOFING

60 min at 28°C.



### 7 - SHAPING

The focaccia with oil and add filling

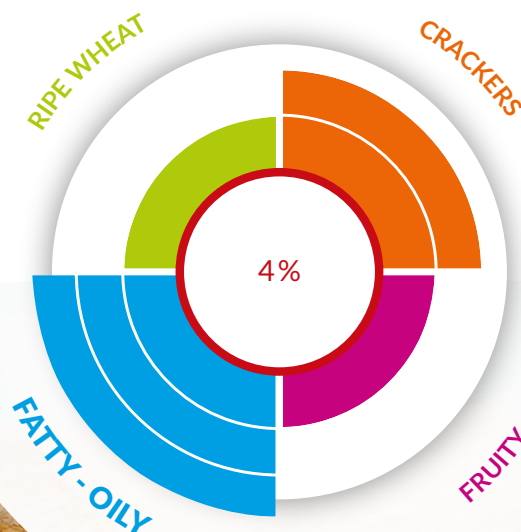


### 8 - BAKING

20 min at 240°C in a deck oven

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

[to be adjusted locally]



Focaccia with Tradizy® Durum sensorial profile with 4% use level.







# Tradizy® *So easy!*

*Esprit de levain*

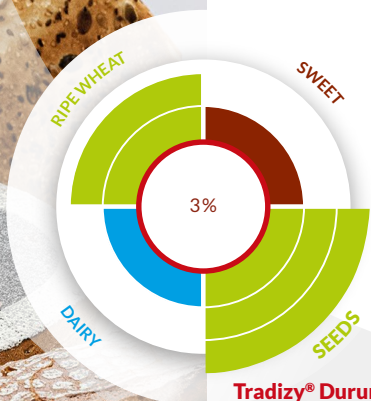
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

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

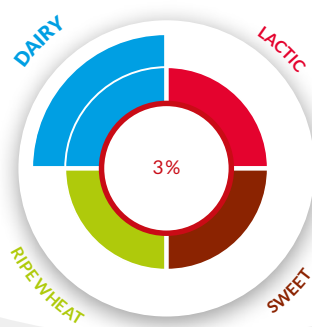
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

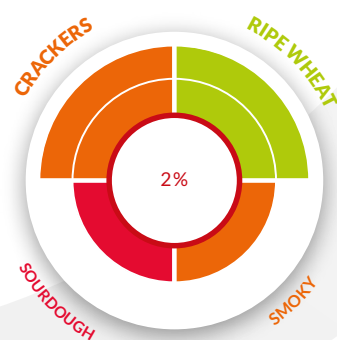
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**Tradizy® Durum  
Seed toast Bread  
sensory profile**



**Tradizy® Durum  
Viennese bread  
sensory profile**



**Tradizy® Durum  
Pizza  
sensory profile**

**Contact us to discover more recipes and sensory profiles.**

\*Our sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.



# Tradizy<sup>®</sup>

*Esprit de levain*

*So easy!*

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Contact us to discover  
more and master the spirit  
of sourdough easily.



By working with Baking with Lesaffre,  
feel unique and valued so that you can  
confidently project yourself into the  
future of the bakery.