



LIVENDO®
magic of nature*



Our easy and quick Brioche recipe⁽¹⁾ 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



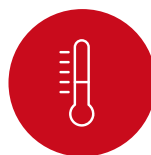
6 - RESTING

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

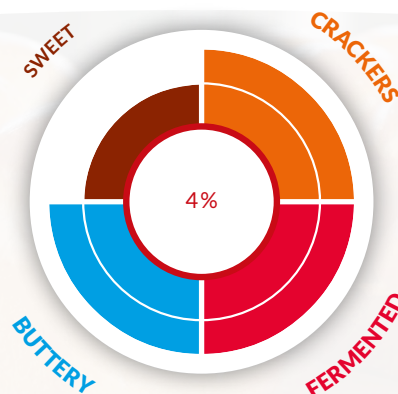
Brioche with Tradizy® Durum sensorial profile with 4% use level.

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

[to be adjusted locally]



⁽¹⁾ 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.





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.

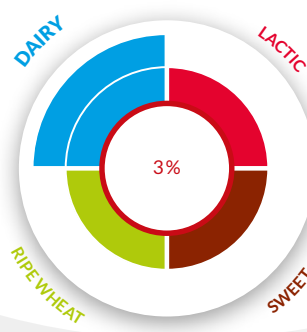
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

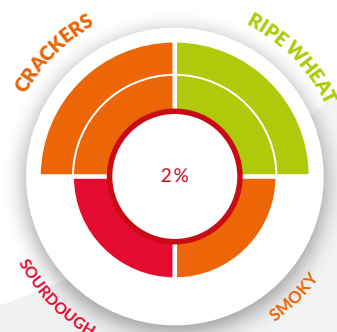
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



**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.



LIVENDO®, the sourdoughs you need to make yours the magic of Nature*.
LIVENDO® is a brand created by Baking with Lesaffre.
livendo-lesaffre.com



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.