



LIVENDO®
magic of nature*



Our easy and quick Focaccia recipe⁽¹⁾ 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

⁽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.

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

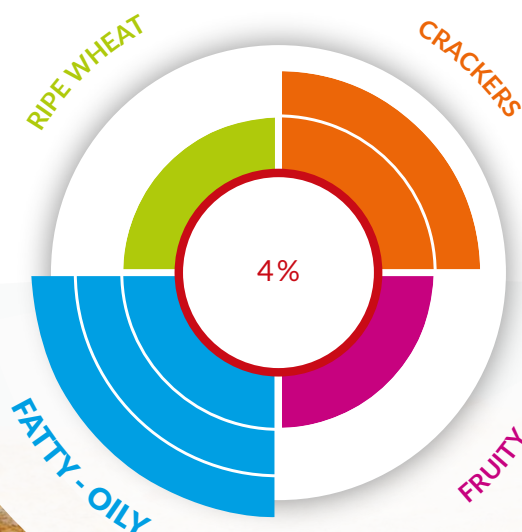


8 - BAKING

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.

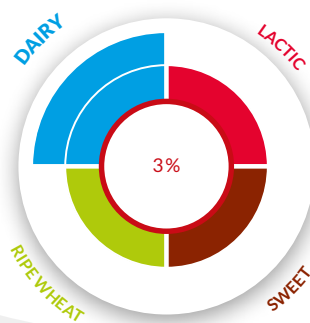
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

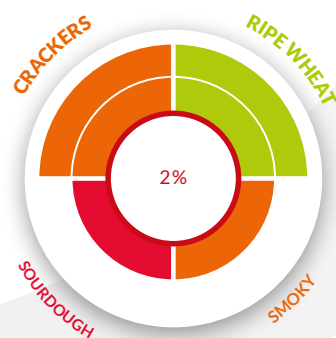
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



**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.



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.