



LIVENDO®
magic of nature*



Our easy and quick Italian Bread recipe⁽¹⁾ 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

⁽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°: 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.



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.

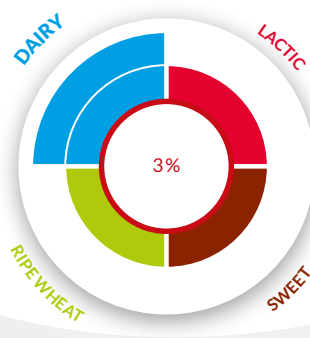
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

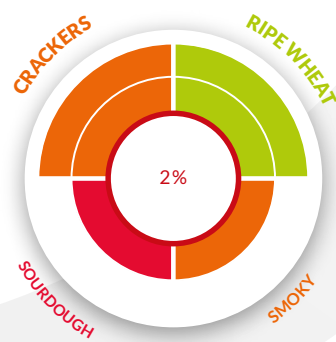
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



**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.