

Our easy and quick Pandestal recipe⁽¹⁾ 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

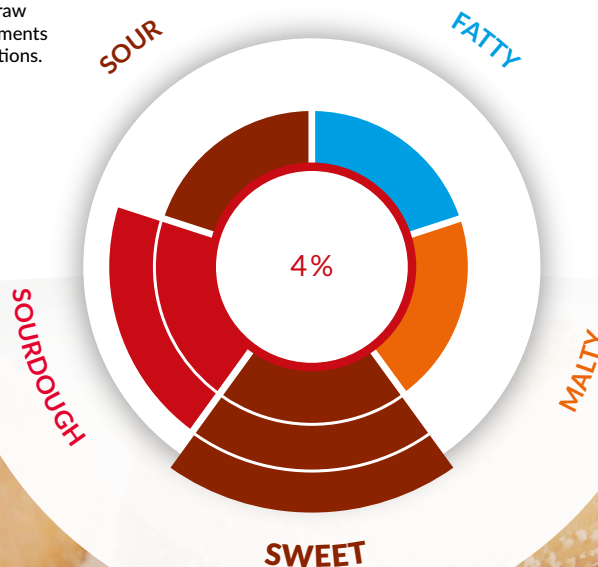
15 min at 180°C in a deck oven

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

[to be adjusted locally]



⁽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.



Pandestal 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.

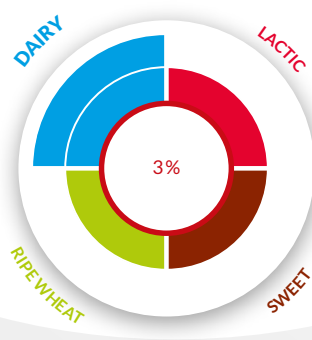
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

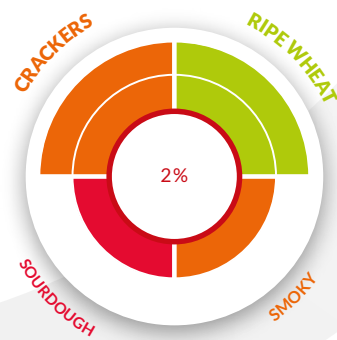
Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.



**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.