



LIVENDO®  
magic of nature\*



# 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

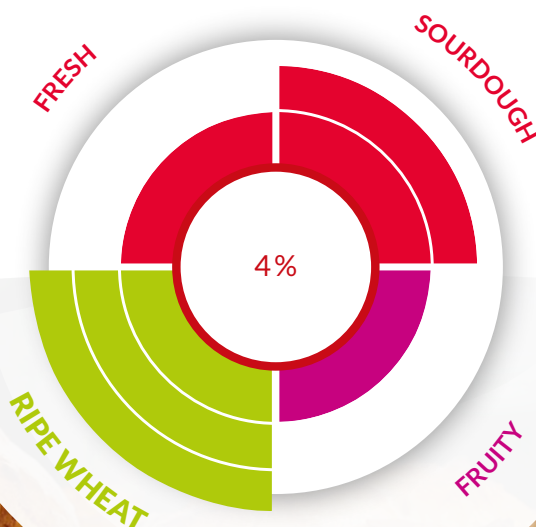


### 7 - BAKING

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.





# 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.

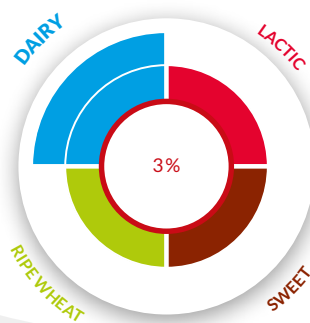
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

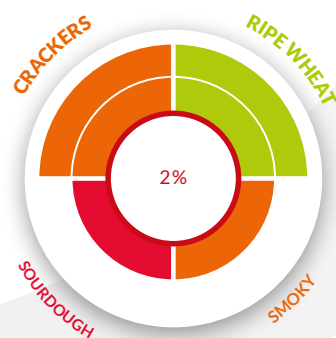
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**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](http://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.