

Campasine®

A tasty and unique french Baguette !



Winner of a Superior Taste AWARD
THREE GOLD STARS 2018,
awarded by the ITQI of Brussels, by a judging panel
comprising 175 chefs and international sommeliers.



How to do the Campasine Baguette ?

2 products are essential :

Terre d'Arômes Campasine & Phil Fleurage Campasine

Add Terre d'Arômes Campasine (blend of two sourdoughs : buckwheat & camp remy) to your flour and use Phil Fleurage Campasine (dusting flour) to sprinkle on the dough before baking.



Recommended dosage: 8% of flour weight



Shelf life: 12 months



Storage: dry place, below 77°F



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BAKERY



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www.philbertsavoursinc.com

Campasine®

Sample recipe

CAMPASINE RECIPE, DELAYED FERMENTATION METHOD

INGREDIENT LIST

Type 55/Type 65 flour	8.8lb
Terre d'Arômes Campasine®	0,88 lb
Yeast	0.07 lb
Salt	0.2 lb
Water	3,5 L
Phil Fleurage Campasine dusting flour	0.88 lb

Preparation

- **Base temperature:** 147.2°F
- **Kneading:**
 - **First speed:** 5 min
autolysis: 30 min
 - **Second speed:**
 - Oblique: add yeast; knead 6 min; add salt;
knead 6 min
 - Spiral: add yeast; knead 3 min; add salt;
knead 3 min
- **Dough temperature:** 77/78.8°F,
When clearing the kneading bowl,
use Campasine dusting flour®
- **First fermentation:** 20 min then overnight
at 39.2°F
- **Bringing back to temperature:**
30 to 45 min
- **Division:** 0.73 lb
- **Shaping:** shape with Campasine dusting
flour®
- **Second fermentation :** 1 hour to 1 hour
30 min at 77°F
- **Charging the oven:** turn the baguettes
without any scarring
- **Baking:** 464°F for 20/22 min

Be bold and try Campasine, the bread which has already won over some of the greatest chefs and earned many awards.



Terre d'Arômes
Campasine
8 % + Your
flour + Campasine
dusting flour

Our + products

- A unique baguette
- Very good keeping qualities
- Cream-coloured crumb
- Taste of honey, with a hint of pepper
- Point of Sale resources available

*Contact us for stockists of Mix Campasine

USE FOR: baguettes, loaves, pavés



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