Cambasine®

A tasty and unique french Baguette!





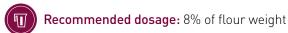
How to do the Campasine Baguette?

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.



Shelf life: 12 months

Storage: dry place, below 77°F



YOUR CREATIVITY PARTNER





Cambasine®

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: baquettes, loaves, pavés



