

Trödizy® *So easy!*
Esprit de levain

**15 recipes to master
the spirit of
sourdough easily**





15 Recipes with Tradizy® Durum

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Our easy and quick Baguette recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 58°C	6.4kg
Salt	180g
Traditional Flour T55	10kg

⁽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°: 58°C
4 min on 1st speed
6 min on 2nd speed
Expected dough T°: 22°C



2 - BULK FERMENTATION

45 min at ambient temperature



3 - DIVIDING AND SCALING

350g



4 - RESTING

20 min



5 - PROOFING

75 min at 24°C



6 - BAKING

18 min at 250°C
in a deck oven

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



DAIRY

CRACKERS

RIPE WHEAT

SOURDOUGH

4%

Baguette with
Tradizy® Durum
sensorial profile
with 4% use level.



Our easy and quick Paneotrad[®] Baguette recipe⁽¹⁾ with Tradizy[®] Durum

INGREDIENTS

Tradizy [®] Durum	x1 pack (400g)
Water Basis T°: 58°C	8.3kg
Salt	240g
Traditionnal Flour	13.3kg

⁽¹⁾The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipements and bakery conditions.

METHOD



1 - MIXING TOGETHER

Basis T°: 58°C
4 min on 1st speed
6 min on 2nd speed
Expected dough T°: 22°C



2 - PRE-SHAPING

In specific tray



3 - BULK FERMENTATION

15 h at 3°C



4 - DIVIDING AND SHAPING

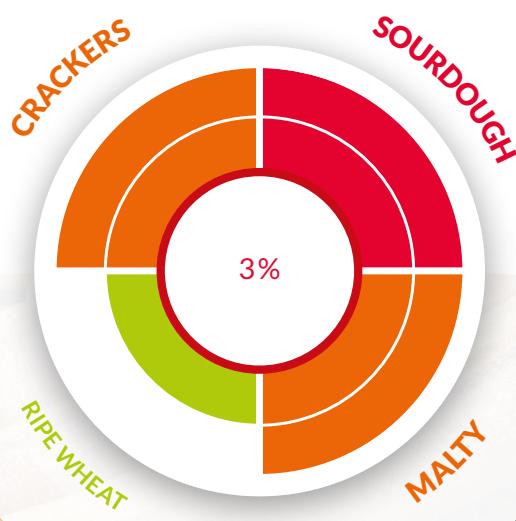
350g x 10 pieces
Paneotrad[®] program



5 - BAKING

18 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]



Paneotrad[®] Baguette
with Tradizy[®] Durum
sensorial profile
with 3% use level.



Our easy and quick Ciabatta recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 55°C	7kg
Salt	180g
Traditionnal Flour T55	10kg

⁽¹⁾The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipements and bakery conditions.

METHOD



1 - MIXING TOGETHER

Basis T°: 58°C
4 min on 1st speed - 5 min on 2nd speed
Expected dough T°: 22°C
Additional water: 1.2kg in 1st speed
Olive oil: 600g in 1st speed and 2nd speed
Expected dough T°: 23°C



2 - BULK FERMENTATION

75 min at ambient temperature



3 - DIVIDING

Manually in regular shape around 250g



4 - PROOFING

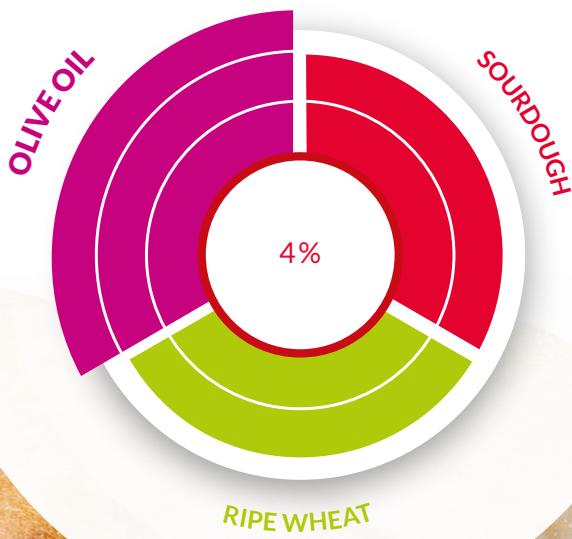
30 min at 24°C



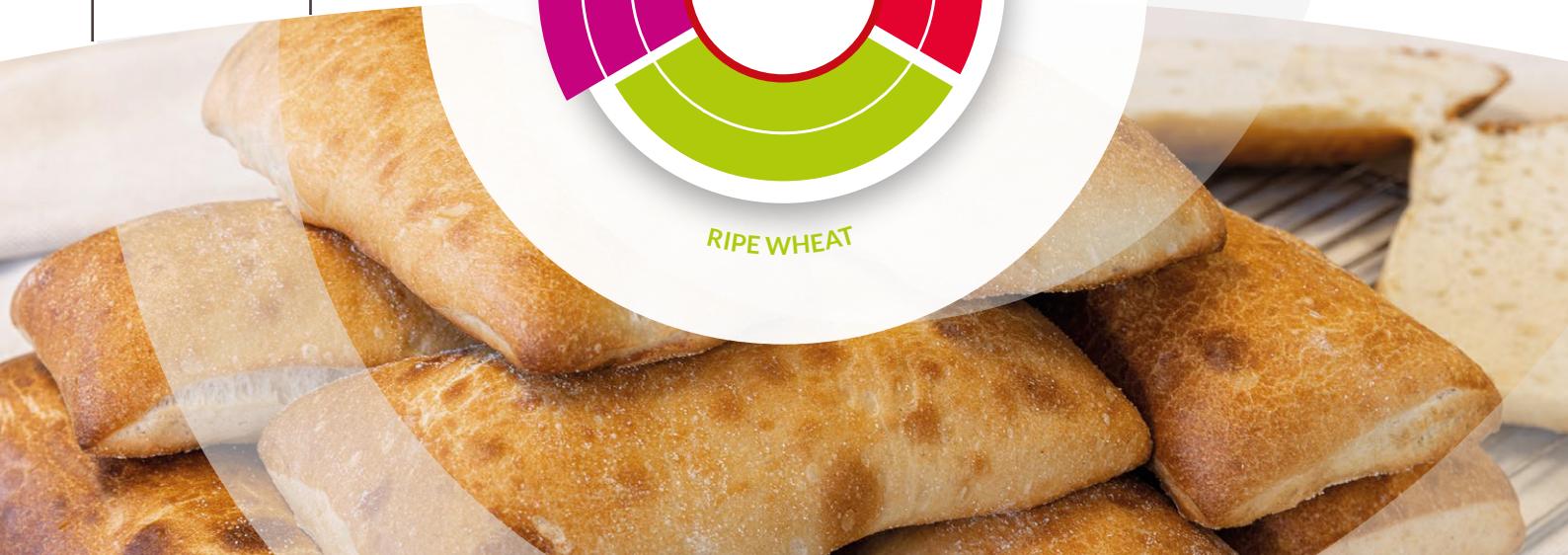
5 - BAKING

15 min at 250°C
in a deck oven

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



Ciabatta
with Tradizy® Durum
sensorial profile
with 4% use level.



Our easy and quick Ciabatta recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 55°C	7kg
Salt	180g
Traditionnal Flour T55	10kg

⁽¹⁾The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipements and bakery conditions.

METHOD



1 - MIXING TOGETHER

Basis T°: 58°C
4 min on 1st speed - 5 min on 2nd speed
Expected dough T°: 22°C
Additional water: 1.2kg in 1st speed
Olive oil: 600g in 1st speed and 2nd speed
Expected dough T°: 23°C



2 - BULK FERMENTATION

75 min at ambient temperature



3 - DIVIDING

Manually in regular shape around 250g



4 - PROOFING

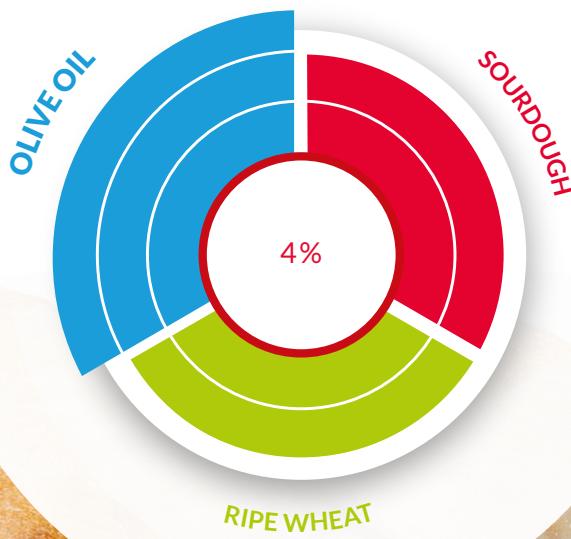
30 min at 24°C



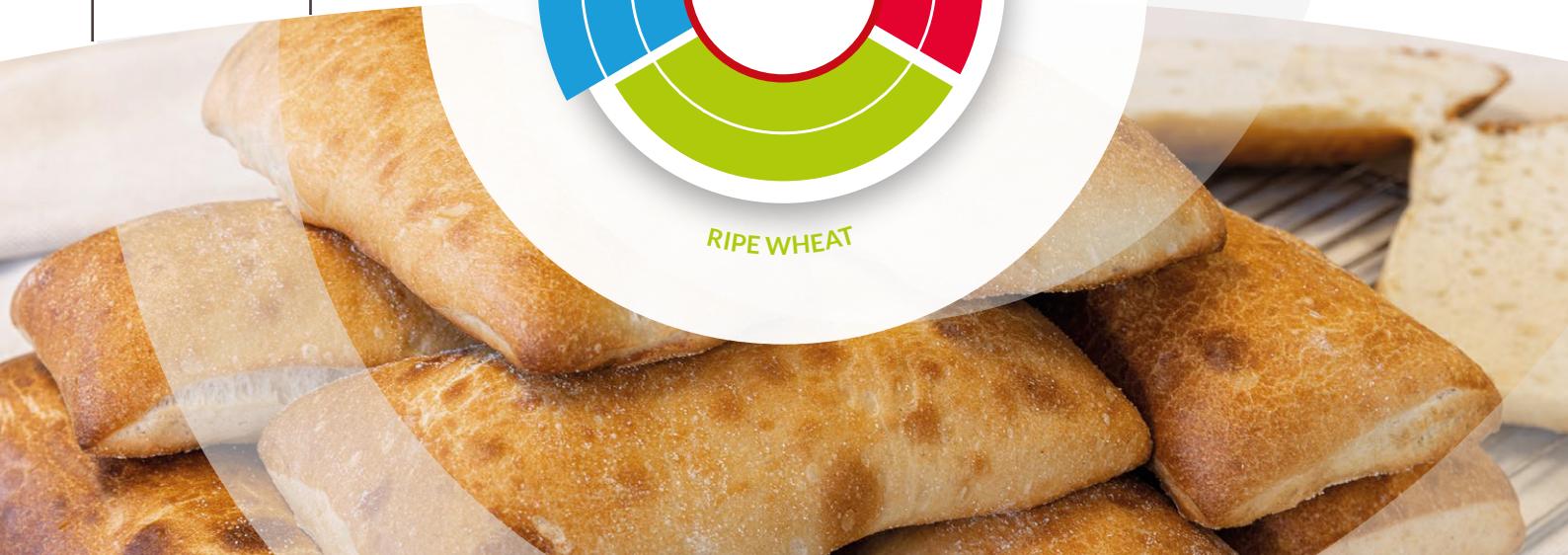
5 - BAKING

15 min at 250°C in a deck oven

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



Ciabatta
with Tradizy® Durum
sensorial profile
with 4% use level.



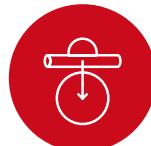
Our easy and quick Rustic pavé recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

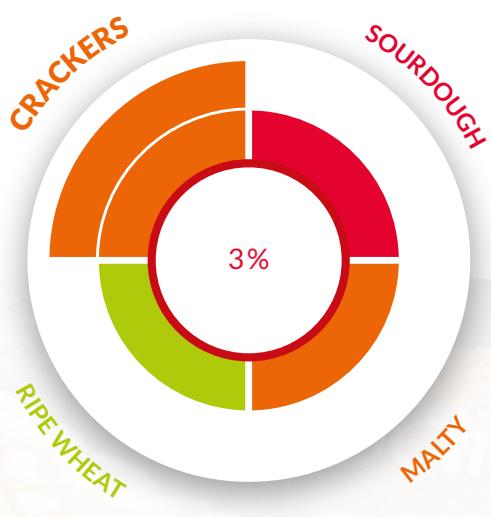
Tradizy® Durum	x1 pack (400g)
Water Basis T°: 58°C	8.3kg
Salt	240g
Traditionnal Flour T55	13.3kg

⁽¹⁾The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipements and bakery conditions.

METHOD

-  **1 - MIXING TOGETHER**
Basis T°: 58°C
4 min on 1st speed
6 min on 2nd speed
Expected dough T°: 22°C
-  **2 - SHAPING**
In a square form
-  **3 - BULK FERMENTATION**
15 h at 3°C
-  **4 - DIVIDING**
Manually in regular shape around 400g
-  **5 - BAKING**
18 min at 250°C
in a deck oven

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



Rustic pavé
with Tradizy® Durum
sensorial profile
with 3% use level.



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
Traditional 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

RIPE WHEAT

4%

CRACKERS

SOUR

Italian Bread with Tradizy® Durum sensorial profile with 4% use level.

Our easy and quick Pandesal recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 53°C	5kg
Salt	120 g
Traditionnal Flour T55	10kg
Shortening	600 g
Sugar	1.2 kg
Lesaffre sweet dough dry yeast	50 g
Softness improver	100 g

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.

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



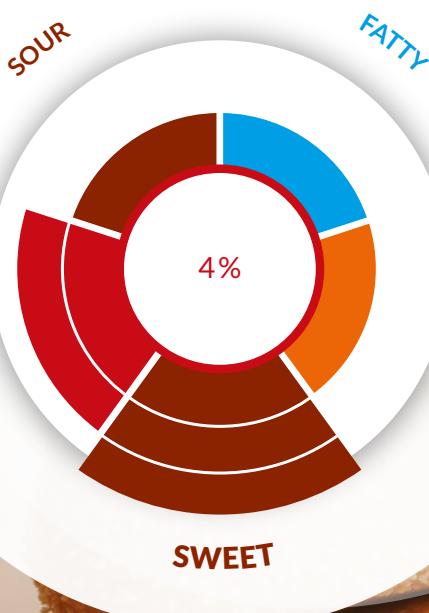
6 - PROOFING

90 min at 28°C



7 - BAKING

15 min at 180°C
in a deck oven



Pandesal
with Tradizy® Durum
sensorial profile
with 4% use level.

Our easy and quick Rye rustic bread recipe⁽¹⁾ 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

⁽¹⁾The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipements 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

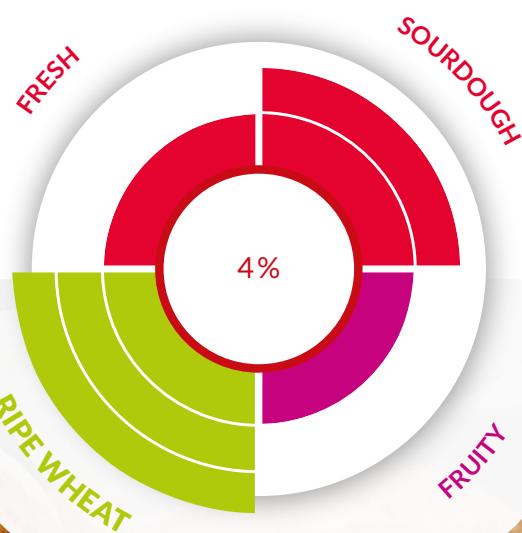
60 min at 26°C



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.



Our easy and quick Crusty bread recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 58°C	8.7kg
Salt	240g
Traditionnal Flour T55	12kg
Rye flour T130	1.3kg

⁽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°: 58°C
4 min on 1st speed
5 min on 2nd speed
Expected dough T°: 22°C



2 - BULK FERMENTATION

15 min at ambient temperature



3 - DIVIDING AND SCALING

900g



4 - RESTING

15 min



5 - PROOFING

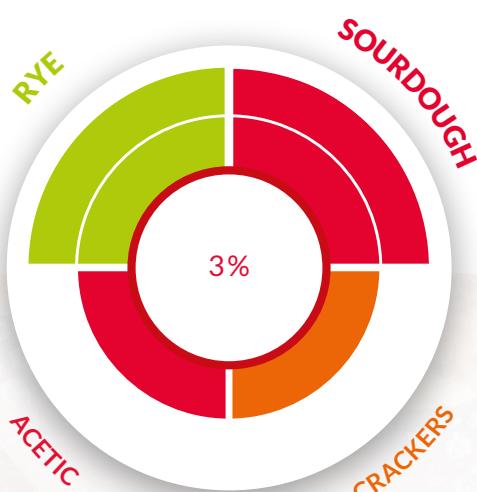
15 h at 3°C



6 - BAKING

45 min at 240°C
(falling temperature)

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



Crusty bread
with Tradizy® Durum
sensorial profile
with 3% use level.



Our easy and quick Shared bread recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 60°C	8.7kg
Salt	240g
Traditionnal Flour T55	12kg
Rye flour T130	1.3kg

⁽¹⁾The recipe (water quantity,...) and the process (time, temperature,...) are given as an indication and can be adjusted according to the raw materials, equipements and bakery conditions.

METHOD



1 - MIXING TOGETHER

Basis T°: 58°C
4 min on 1st speed
5 min on 2nd speed
Expected dough T°: 22°C



2 - BULK FERMENTATION

10 min



3 - DIVIDING AND SCALING

400g



4 - RESTING

15 min



5 - PROOFING

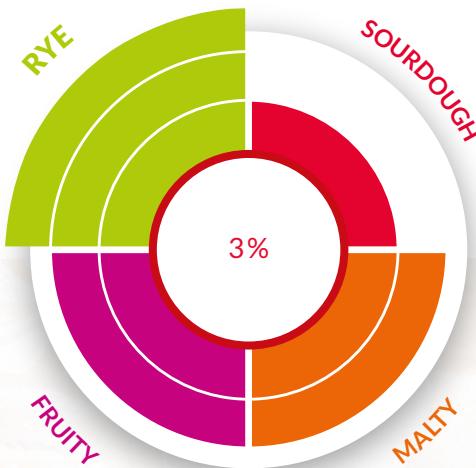
60 min at 26°C



6 - BAKING

25 min at 240°C

See the recipe
step by step
and more
by flashing
this QR code.
[to be adjusted locally]



Shared bread
with Tradizy® Durum
sensorial profile
with 3% use level.



Our easy and quick Seed toast bread recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 56°C	5.8kg
Salt	180g
Traditionnal Flour T55	5kg
Strong wheat flour	5kg
Sugar	500g
Butter	500g
Seed mix (soaked in tempered water the day before)	1.2kg

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.

METHOD



1 - MIXING TOGETHER

Basis T°: 56°C
4 min on 1st speed
7 min on 2nd speed
Expected dough T°: 28°C



2 - BULK FERMENTATION

10 min



3 - DIVIDING AND SCALING

500g



4 - RESTING

10 min



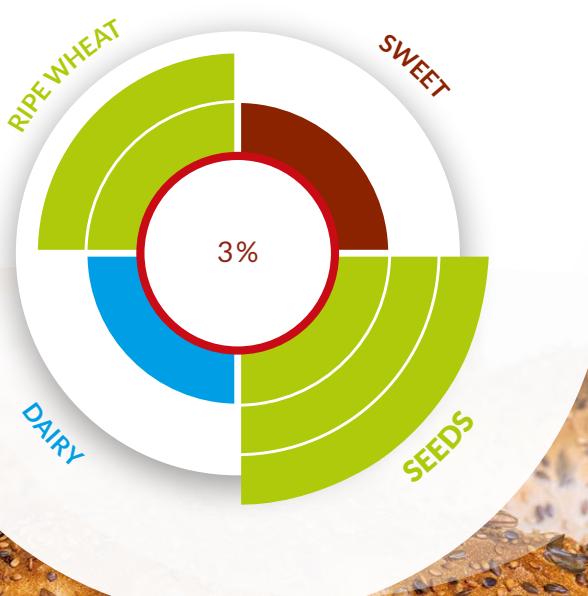
5 - PROOFING

120 min at 30°C

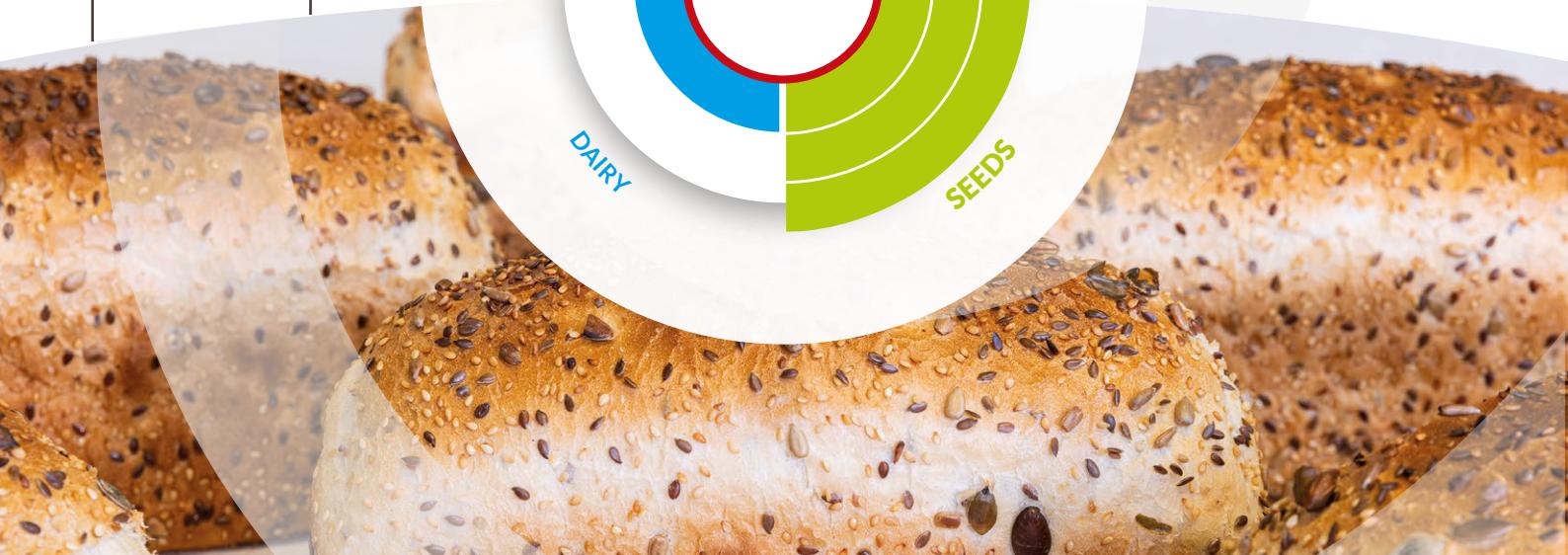


6 - BAKING

35 min at 220°C
in deck oven with steam



Seed toast bread
with Tradizy® Durum
sensorial profile
with 3% use level.



Our easy and quick Shokupan recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 52°C	6.25 kg
Salt	200 g
Traditionnal Flour T55	10 kg
Added water	750 g
Sugar	700 g
Butter	700 g
Milk powder	300 g

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.

METHOD



1 - MIXING TOGETHER

Basis T°: 56°C
4 min on 1st speed
5 min on 2nd speed



2 - MIXING TOGETHER

Add the butter:
6 min on 1st speed
1 min on 2nd speed
with added water
Expected dough T°: 24°C



3 - BULK FERMENTATION

60 min at ambient temperature



4 - DIVIDING AND PRE-SHAPING

180g long shape



5 - RESTING

20 min at ambient temperature



6 - SHAPING

Roll the dough on its width



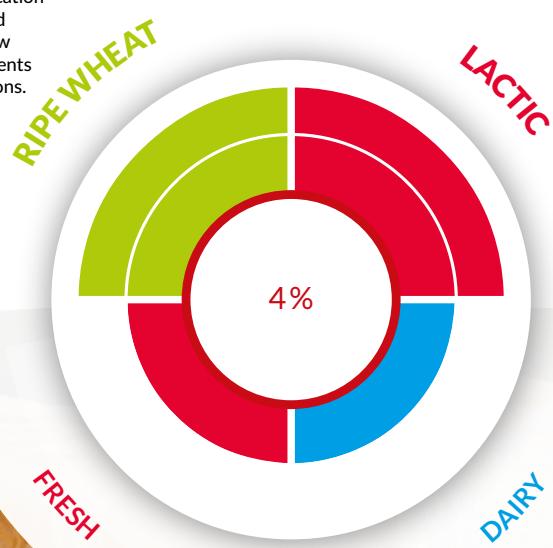
7 - PROOFING

60 min at 28°C

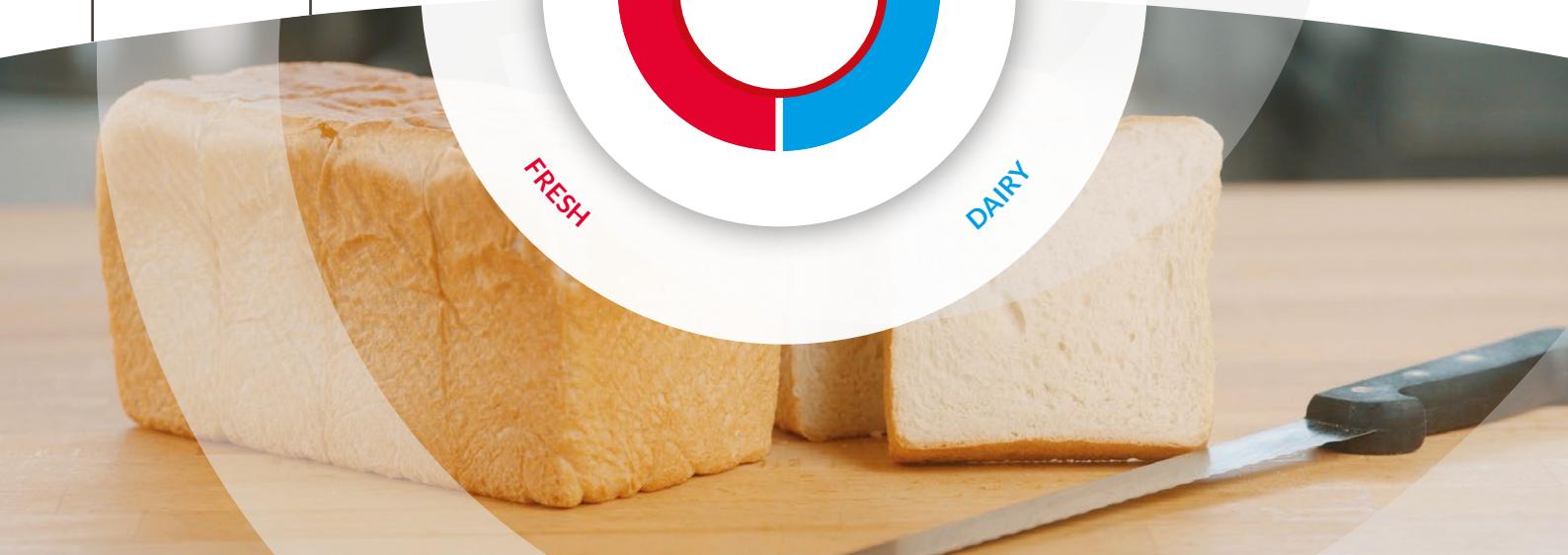


8 - BAKING

30 min at 200°C
in a deck oven
with steam



Shokupan
with Tradizy® Durum
sensorial profile
with 4% use level.



Our easy and quick Viennese bread recipe⁽¹⁾ with Tradizy[®] Durum

INGREDIENTS

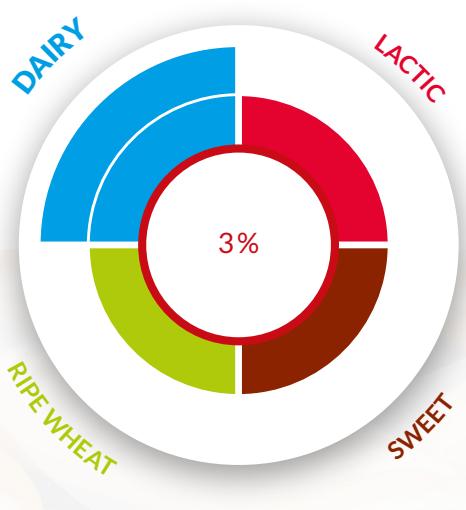
Tradizy [®] Durum	x1 pack (400g)
Milk	6kg
Salt	180g
Lesaffre lean dough compressed yeast	100g
Sugar	700g
Butter or margarine	1.5kg
Wheat flour T55	10kg

METHOD

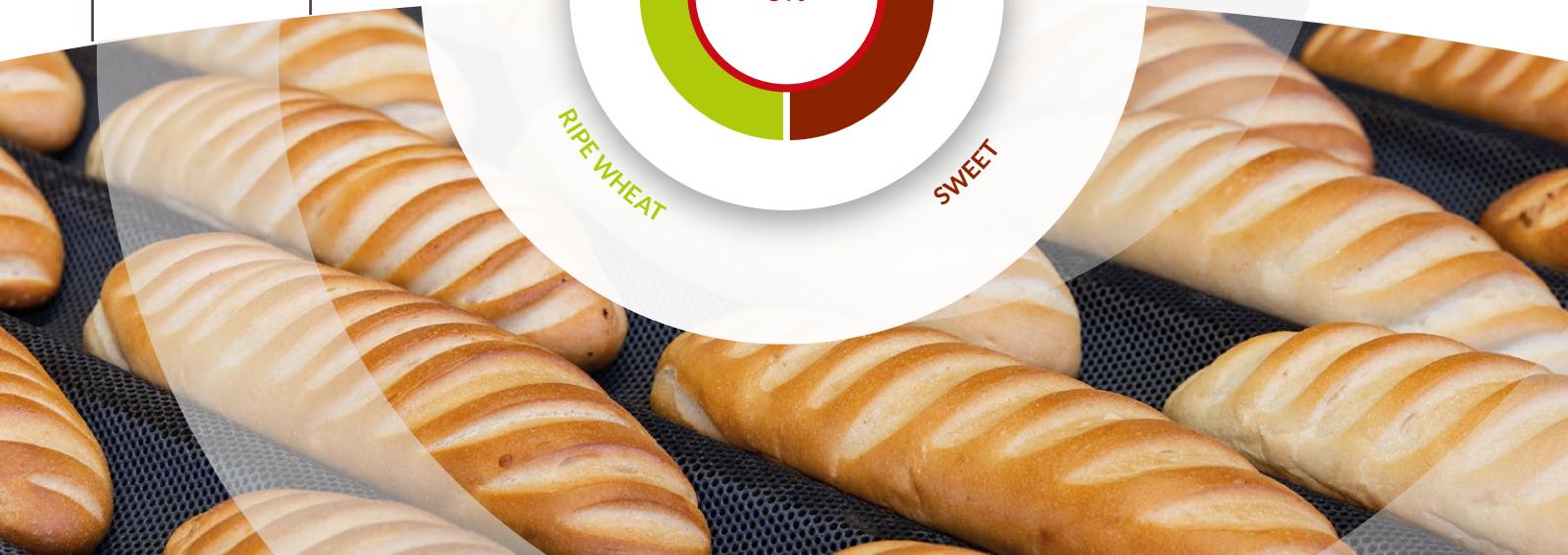
- 1 -  **MIXING TOGETHER**
Basis T°: 52°C
4 min on 1st speed
6 min on 2nd speed
Expected dough T°: 28°C
- 2 -  **BULK FERMENTATION**
15 min
- 3 -  **DIVIDING, SCALING AND PRE-SHAPING**
100g
- 4 -  **RESTING**
10 min at 4°C
- 5 -  **SHAPING**
Cutting, egg yolk gilding
- 6 -  **PROOFING**
100 min at 30°C
- 7 -  **BAKING**
12 min at 180°C in a deck oven

⁽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.

See the recipe step by step and more by flashing this QR code.
[to be adjusted locally]



Viennese bread with Tradizy[®] Durum sensorial profile with 3% use level.



Our easy and quick Brioche recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

	Sponge	Dough
Tradizy® Durum	x1 pack (400g)	
Water Basis T°:58°/4°C	1.7 kg	1.75 kg
Traditionnal Flour T55	2.5 kg	7.5 kg
Salt		200 g
Sugar		900 g + (900g) mix
Margarine		2 kg
Eggs		1.5 kg
Milk powder		500 g
Lesaffre Sweet dough dry yeast		550 g

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.

METHOD



1 - MIXING TOGETHER

Sponge: Basis T°: 58°C
5 min on 1st speed.

Bulk Fermentation of the sponge:
45 min at ambient temperature



2 - MIXING TOGETHER

Dough + sponge:
Basis T°: 4°C
3 min on 1st speed
10 min on 2nd speed



3 - MIXING TOGETHER

Add the margarine
6 min on 1st speed
1 min on 2nd speed.
Expected dough T°: 26°C



4 - BULK FERMENTATION

45 min at ambient temperature



5 - DIVIDING

60g in ball shape



6 - RESTING

15 min at ambient temperature



7 - SHAPING

In ball shape



8 - PROOFING

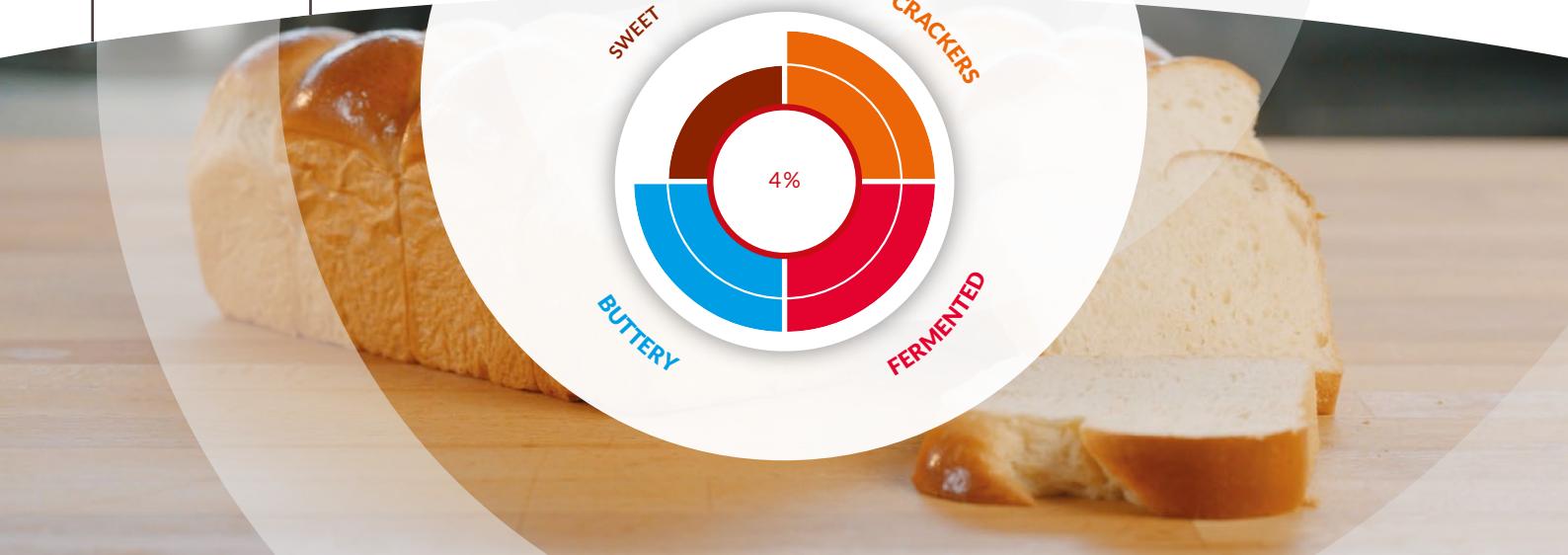
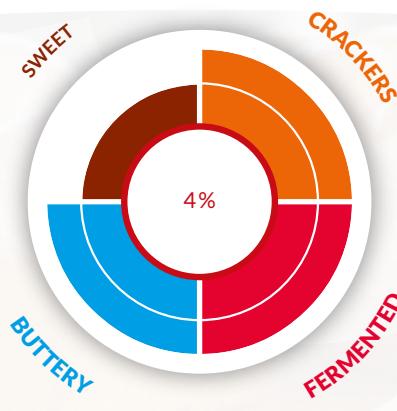
28°C 1h45 to 2h45
at 28°C, 75% Hy



9 - BAKING

27 min at 180°C
in a deck oven

**Brioche
with Tradizy® Durum
sensorial profile
with 4% use level.**



Our easy and quick Pizza recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 8°C	14.1kg
Salt	510g
Red Stagioni pizza flour	25.6kg
Vegetable oil	510g

⁽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°: 52°C
8 to 10 min on 1st speed
Expected dough T°: 24°C



2 - DIVIDING, SCALING AND PRE-SHAPING

340g



3 - BULK FERMENTATION

24 h to 72 h at 4°C



4 - TEMPERING

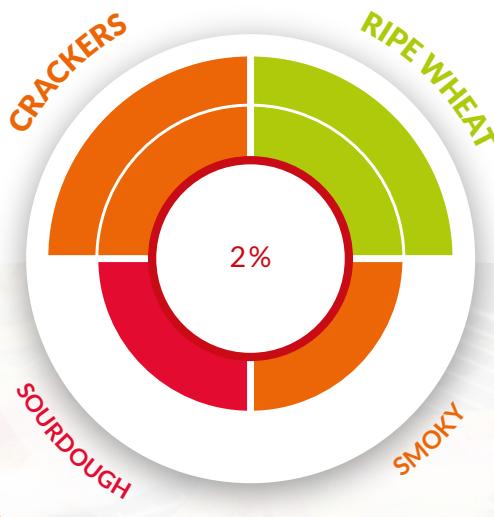
After 60 min until the center reaches 12°C



5 - BAKING

8 min at 280°C

See the recipe step by step and more by flashing this QR code.
[to be adjusted locally]



Pizza with Tradizy® Durum sensorial profile with 2% use level.



Our easy and quick Focaccia recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Tradizy® Durum	x1 pack (400g)
Water Basis T°: 53°C	6.75 kg
Salt	200 g
Traditionnal Flour T55	10kg
Added water T°: 53°C	2.25 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, equipements and bakery conditions.

METHOD



1 - MIXING TOGETHER

Basis T°: 53°C
3 min on 1st speed
5 min on 2nd speed
Expected dough T°: 24°C



2 - MIXING TOGETHER

Add the rest of water:
5 min on 1st speed
2 min on 2nd speed



3 - DIVIDING AND FOLDING

1.9kg in a bucket



4 - BULK FERMENTATION

30 min at ambient temperature.
Repeat 2 and 3 once



5 - SHAPING

In a tray



6 - PROOFING

60 min at 28°C.



7 - SHAPING

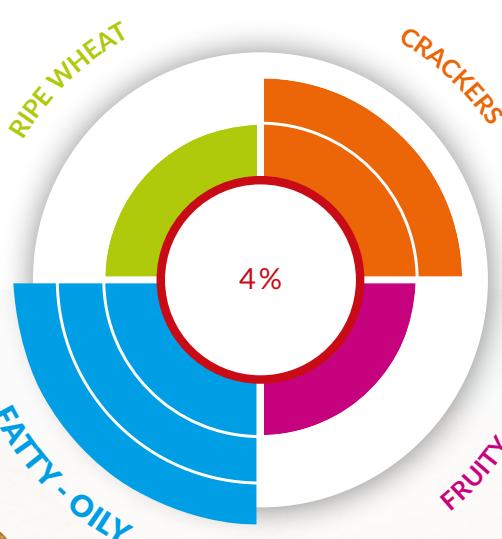
The focaccia with oil
and add filling



8 - 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]



Focaccia
with Tradizy® Durum
sensorial profile
with 4% use level.



Tradizy® *So easy!*

Esprit de levain



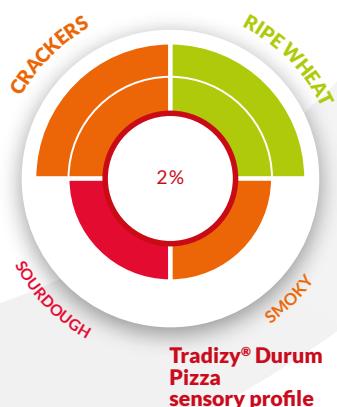
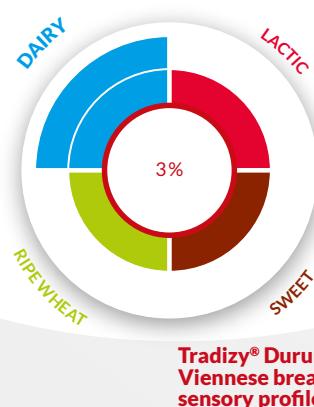
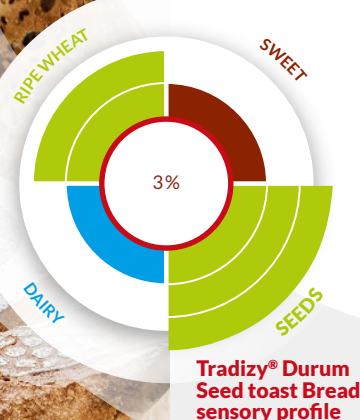
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

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.



Contact us to discover more recipes and sensory profiles.



Trödizy®

Esprit de levain

So easy!

Contact us to discover
more and master the spirit
of sourdough easily.



By working with Baking with Lesaffre,
feel unique and valued so that you can
confidently project yourself into the
future of the bakery.