

The Art of Sourdough Baking with

Tradizy®

Esprit de levain

Durum



LIVENDO®
magic of nature

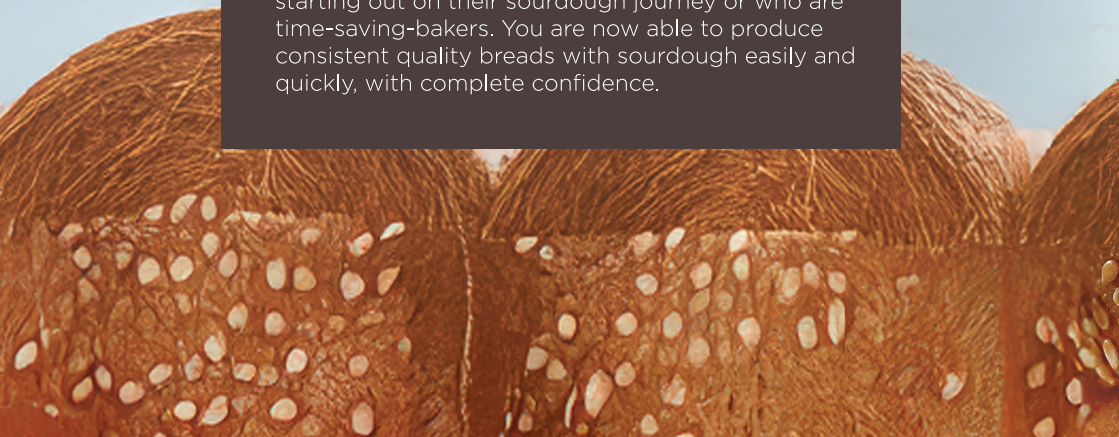


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The Sourdoughs you need to make yours the magic of Nature



Our sourdough-based preparations range are all-in-one products that are very easy to use, for those starting out on their sourdough journey or who are time-saving-bakers. You are now able to produce consistent quality breads with sourdough easily and quickly, with complete confidence.



Tradizy® Durum

So easy!

Tradizy® Durum, Esprit de levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own microorganisms that enable fermentation. An all-in-one, very easy to use product for anyone starting with sourdough.

**Master the spirit of sourdough easily
with Tradizy®**



BREAD WITH SOURDOUGH IN A FLASH

Tradizy® Durum is all the spirit of sourdough without the constraints; by mixing it directly with 2%-4% flour (based on flour weight) directly with flour and other ingredients, you get the rustic flavour of durum wheat and the crispiness of sourdough bread.



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

INGREDIENTS

Flour	1000g	100.0%
Water	700g	70.0%
Salt	16g	1.6%
Tradizy® Durum	40g	4.0%

METHOD



1 - MIXING TOGETHER

Type of mixer: Spiral
6min on low speed
3min on high speed
Expected dough T°: 24°C



2 - FERMENTATION

45 - 60min at room temperature



3 - DIVIDING

250g



4 - RESTING

20min at room temperature



5 - MOULDING

Baguette



6 - PROOFING

45min / 25°C



7 - BAKING

20min / 250°C

⁽¹⁾ The water quantity and the process are given as an indication and should be adjusted locally according to the quality of the raw material and the equipment used.



Our easy and quick Ciabatta recipe with Tradizy® Durum

INGREDIENTS

Bakers Flour	1000g	100.0%
Water ⁽¹⁾	720g	72.0%
Tradizy® Durum	40g	4.0%
Salt	20g	2.0%
Bassinage ⁽²⁾	120g	12.0%

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

⁽²⁾ Bassinage (water) set aside. Bassinage is +/- to suit required consistency to meet line requirements

*Mixer types and speeds vary, ensure dough is fully developed. Adjustments or variations to mixing times and baking times/temperatures may be required based upon individual bakery equipment

METHOD



1 - MIXING TOGETHER

Mix **all** ingredients except the bassinage for 3 min on **low** speed + 8 min on high speed
Add Bassinage **slowly** and mix on high speed until **fully** incorporated into dough
T°: 26°C



2 - BULK FERMENTATION

1st - 45 min
Fold and turn, rest for a further 45 min



3 - SHAPING

Cut into desired shapes (be careful not to de-gas dough)



4 - PROOFING

30 min to 45 min
at ambient temperature



5 - BAKING

230°C - 240°C for 18 - 22 min
Lower oven to 200°C, open flue for 15 min
(depending on oven type and product weight)





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

INGREDIENTS

Bakers Flour	1000g	100.0%
Tradizy® Durum	40g	4.0%
Salt	20g	2.0%
Water ⁽¹⁾	720g	72%
Olive Oil ⁽²⁾	40g	4.0%
Bassinage ⁽²⁾	120g	12.0%

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

⁽²⁾ Bassinage (water) and Olive oil to be combined and set aside. Bassinage is +/- to suit required consistency to meet line requirements.

*Mixer types and speeds vary, ensure dough is fully developed. Adjustments or variations to mixing times and baking times/temperatures may be required based upon individual bakery equipment

METHOD



1 - MIXING TOGETHER

Mix **all** ingredients except the bassinage for 3 min on low speed + 8 min on high speed Add Bassinage and olive oil **slowly** and mix on high speed until **fully** incorporated into dough
T°: 26°C



2 - BULK FERMENTATION

1st - 45 min
Fold and turn, rest for a further 45 min



3 - SHAPING

Cut into desired shapes (be careful not to de-gas dough)
Brush with oil and dock with hands



4 - PROOFING

30 min to 45 min
at ambient temperature



5 - BAKING

220°C - 230°C for 20 - 22 min
(depending on oven type and product weight)





Our easy and quick Overnight Seeded Dough recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Baker's Flour	1000 g	100.0%
Salt	20 g	2.0%
Tradizy® Durum	40 g	4.0%
Water	740 g	74.0%
Seed mix*	400 g	40.0%
Total	2200 g	

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

*Equal parts sunflower, pepita and linseed

*This recipe has been developed in Australia using local ingredients. Results may vary in other countries.

METHOD



1 - MIXING TOGETHER

3 min on slow speed
8 min on fast speed
Expected dough
T°: 26°C



2 - BULK FERMENTATION

30-45 min



3 - DIVIDING

Divide dough in to required weights
• Artisan Vienna 500g
• Artisan Cobb 450g
• Artisan Rolls 80g



4 - RESTING

15 min



5 - SHAPING

Mould into desired shapes *(be careful not to de-gas dough too much)*



6 - PROOFING

Place in refrigerator at 3°C - 4°C overnight for approx. 12 - 16 hours.
Recovery proof 45 - 60 min (ambient)



7 - BAKING

Loaves, 30-35 min at 220-230°C
Rolls, 18-20 min at 220-230°C
(both depending on oven type)



Our easy and quick Straight Seeded Dough recipe⁽¹⁾ with Tradizy® Durum

INGREDIENTS

Baker's Flour	1000 g	100.0%
Salt	20 g	2.0%
Tradizy® Durum	40 g	4.0%
Water	740 g	74.0%
Seed mix*	400 g	40.0%
Total	2200 g	

METHOD



1 - MIXING TOGETHER

3 min on slow speed
8 min on fast speed
Expected dough
T°: 28°C



2 - BULK FERMENTATION

30-45 min



3 - DIVIDING

Divide dough in to required weights

- Artisan Vienna 500g
- Artisan Cobb 450g
- Artisan Rolls 80g



4 - RESTING

15 min



5 - SHAPING

Mould into desired shapes (be careful not to de-gas dough too much)



6 - PROOFING

60-90 min (Ambient or 35 - 38°C, 80 - 85% RH)



7 - BAKING

Loaves, 30-35 min at 220-230°C
Rolls, 18-20 min at 220-230°C
(both depending on oven type)

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

* Equal parts sunflower, pepita and linseed

* This recipe has been developed in Australia using local ingredients. Results may vary in other countries.



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

INGREDIENTS

Baker's Flour	1000 g	100.0%
Tradizy®Durum	40 g	4.0%
Salt	20 g	2.0%
Water	700 g	70.0%
Olive Oil	40 g	4.0%
Bassinage	120+/- g	12.0%
Total	1920 g	

METHOD



1 - MIXING TOGETHER

3 min on slow speed
8 min on fast speed
Add Bassinage and Olive Oil mixture slowly and mix until fully incorporated into dough
Expected dough T°: 25°C



2 - BULK FERMENTATION

30-45 min,
fold dough and
ferment at 30-45 min



3 - DIVIDING

Divide dough into required weights



4 - SHAPING

Cut into desired shapes



5 - PROOFING

30-45 min (Ambient)



6 - BAKING

Loaves, 12 min at 230-240°C
Rolls, 10 min at 230-240°C
(both depending on oven type)

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

⁽²⁾ Bassinage and olive oil to be combined and set aside.

*This recipe has been developed in Australia using local ingredients. Results may vary in other countries.





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

INGREDIENTS

Baker's Flour	1000 g	100.0%
Salt	20 g	2.0%
Tradizy® Durum	40 g	4.0%
Water	700 g	70.0%
Total	1760 g	

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

* This recipe has been developed in Australia using local ingredients. Results may vary in other countries.

METHOD



1 - MIXING TOGETHER

3 min on slow speed
8 min on fast speed
Expected dough
T°: 26°C



2 - BULK FERMENTATION

30-45 min



3 - DIVIDING

Divide dough in to required weights
• Artisan Vienna 500g
• Artisan Cobb 450g
• Artisan Rolls 80g



4 - RESTING

15 min



5 - SHAPING

Mould into desired shapes (be careful not to de-gas dough too much)



6 - PROOFING

Place in refrigerator at 3°C - 4°C overnight approx. 12 - 16 hours.
Recovery proof 45-60 min (ambient)



7 - BAKING

Loaves, 30-35 min at 220-230°C
Rolls, 18-20 min at 220-230°C
(both depending on oven type)



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

INGREDIENTS

Baker's Flour	1000 g	100.0%
Salt	20 g	2.0%
Tradizy® Durum	35 g	3.5%
Olive Oil	40 g	4.0%
Water	730 g	73.0%
Total	1825 g	

⁽¹⁾ The water quantity and the process are given as an indication and can be adjusted according to the quality of the raw material and the equipment used.

*This recipe has been developed in Australia using local ingredients. Results may vary in other countries.

METHOD



1 - MIXING TOGETHER

3 min on slow speed
8 min on fast speed
Expected dough
T°: 26°C



2 - BULK FERMENTATION

30-45 min



3 - DIVIDING

Divide dough into 250g and round it into balls



4 - PROOFING

16-24 hrs in refrigerator followed by 45-60 min in ambient



5 - SHAPING

Press and stretch to desired size, add sauce and toppings as desired (be careful not to de-gas edges of dough too much)



6 - BAKING

8-12 min at 260-280°C (both depending on oven type)





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So easy!

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

Our Baking Center™ team of experts are ready to work with
you to adapt and implement **Livendo® Tradizy® Durum** in
recipes and processes for optimal use.

Learn more on

<https://bit.ly/livendo-tradizy-au>



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confidently project yourself into the future
of bakery.