



LIVENDO®



10 RECIPES WITH TRADIZY® to master the spirit of sourdough easily



BAGUETTE

Ingredients	Quantity/g	%
Wheat flour (strong)	10 000	100,0 %
Total flour weight	10 000	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	240	2,4 %
Water	6 900	69,0 %
Total dough weight	17 540	

PREPARATION INSTRUCTIONS

Dough temperature	22 °C
Mixing	8 + 4 min.
Bulk fermentation	45 min.
Scaling	350 g
Proofing temperature	24 °C
Proofing time	75 min.
Oven temperature	250 °C
Baking temperature	250 °C
Baking time	18 - 20 min.

After kneading, bulk ferment the dough for 45 minutes in a plastic tray. Scale 350 g, shape into boules, and rest for 20 more minutes. Then, shape into baguettes and place on a floured bakers' clothes. Proof for 75 minutes at 24 °C. Cut and bake in a stone oven.



See the recipe
step by step
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SEED TOAST BREAD

Ingredients	Quantity/g	%
Wheat flour (strong)	5 000	50,0 %
Wheat flour (standard)	5 000	50,0 %
Total flour weight	10 000	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	180	1,8 %
Sugar	500	5,0 %
Margarine/Butter	500	5,0 %
Seed mix	1200	12,0 %
<i>Sunflower seed</i>	200	
<i>Millet seed</i>	200	
<i>Oatmeal</i>	400	
<i>Linseed</i>	200	
<i>Sesame seeds</i>	200	
Water	6 000	60,0 %
Total dough weight	18 780	

PREPARATION INSTRUCTIONS

Dough temperature	22 °C
Mixing	8 + 4 min.
Bulk fermentation	45 min.
Scaling	350 g
Proofing temperature	24 °C
Proofing time	75 min.
Oven temperature	250 °C
Baking temperature	250 °C
Baking time	18 - 20 min.

After kneading, bulk ferment the dough for 45 minutes. Weigh and round into Boules, rest for 20 minutes. Shape and roll in the seed mix, put in the baking tin. Proof for approximately 75 minutes at 24 °C. Cut before baking.



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COUNTRY BREAD

Ingredients	Quantity/g	%
Wheat flour (standard)	12 000	90,2 %
Rye flour	1 300	9,8 %
Total flour weight	13 300	100,0 %
Livendo Tradizy®	400	3,0 %
Salt	240	1,8 %
Water	8 700	65,4 %
Total dough weight	22 640	

PREPARATION INSTRUCTIONS

Dough temperature	22 °C
Mixing	4 + 6 min.
Bulk fermentation	15 min.
Scaling	900 g
Proofing temperature	3 °C
Proofing time	15 h
Oven temperature	240 °C
Baking temperature	220 °C
Baking time	45 min.

After kneading, bulk ferment for 15 minutes. Scale 900 g pieces, round and shape into loaves. Put the shaped loaves on a floured wooden plank. Let them rest for 15 minutes, put in a fridge at 3 °C for 15 hours. Cut, then bake in a stone oven.



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RUSTIC BREAD

Ingredients	Quantity/g	%
Wheat flour (standard)	12 000	90,2 %
Rye flour	1 300	9,8 %
Total flour weight	13 300	100,0 %
Livendo Tradizy®	400	3,0 %
Salt	240	1,8 %
Water	8 700	65,4 %
Total dough weight	22 640	

PREPARATION INSTRUCTIONS

Dough temperature	22 °C
Mixing time	4 + 5 min.
Bulk fermentation	10 min.
Scaling weight	350 g
Proofing temperature	24 °C
Proofing time	60 min.
Oven temperature	240 °C
Baking temperature	240 °C
Baking time	25 min.

After kneading bulk ferment the dough for 10 minutes. Scale 350 g pieces then round them. Divide each piece into four portions with a dough scraper, let rest for 15 minutes before proofing. Proofing 60 minutes at 24 °C. Cut before baking.



CIABATTA

Ingredients	Quantity/g	%
Wheat flour (strong)	10 000	100,0 %
Total flour weight	10 000	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	180	1,8 %
Olive oil <i>add at the end</i>	600	6,0 %
Water 1	7 000	70,0 %
Water 2 <i>add after 4 min.</i>	1 200	12,0 %
Total dough weight	19 380	

PREPARATION INSTRUCTIONS

Dough temperature	23 °C
Mixing time	8 + 6 min.
Bulk fermentation	85 min.
	<i>Folding after 50 min</i>
Scaling weight	150 - 250g
Proofing temperature	24 °C
Proofing time	30 min.
Oven temperature	250 °C
Baking temperature	250 °C
Baking time	15 - 18 min.

After kneading the dough place it in an oiled plastic tray. Fold after 50 minutes, then let it rest for 35 minutes. Turn the dough onto a floured work surface, divide it into approximately 250 g pieces, place the pieces on a floured wooden plank. Proofing 30 minutes at 24 °C. Bake in a stone oven for approximately 15 minutes at 250°C.



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DURUMBRÄCK

Ingredients	Quantity/g	%
Wheat flour (strong)	10 000	100,0 %
Total flour weight	10 000	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	180	1,8 %
Water	5 600	56,0 %
Total dough weight	16 180	

PREPARATION INSTRUCTIONS

Dough temperature	28 °C
Mixing time	3 + 5 min.
Bulk fermentation	20 min.
Scaling weight	2100 press
Proofing temperature	37 °C
Proofing time	45 min.
Baking temperature	230 °C
Baking time	15 min.

Scaling and pressing 2100 g. Fold and roll roughly in durum flour.



FOCCACIA

Ingredients	Quantity/g	%
Wheat flour (strong)	10 000	100,0 %
Total flour weight	10 000	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	220	2,2 %
Olive oil	300	3,0 %
Water	6 600	66,0 %
Total dough weight	17 520	

PREPARATION INSTRUCTIONS

Dough temperature	25 °C
Mixing time	4 + 6 min.
Bulk fermentation	45 min.
Scaling weight	1500 g
	<i>Capsule sheet, 600 x 400 mm</i>
Proofing temperature	30 °C
Proofing time	90 min.
Baking temperature	240 °C
Baking time	12 min.

After kneading, put the dough in a plastic tray and bulk ferment for 45 minutes. Scale 1500 g pieces, shape and roll, and place them in a baking tin. Proof for 90 minutes, then spray the dough with olive oil. Press the dough with your fingers and sprinkle the dough with herbs and olives of your choice.



RUSTIK PAVÉ

Ingredients	Quantity/g	%
Wheat flour (standard)	13 300	100,0 %
Total flour weight	13 300	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	240	1,8 %
Water	8 300	62,4 %
Total dough weight	22 240	

PREPARATION INSTRUCTIONS

Dough temperature	22 °C
Mixing time	4 + 6 min.
Bulk fermentation	15 h
Scaling weight	400 g
Proofing temperature	3 °C
Proofing time	15 h
Baking temperature	250 °C
Baking time	18 - 20 min.

After kneading, fold the dough and put it in an oiled plastic tray and cover. Put in the fridge at 3 °C for 15 hours. Put on a floured work surface and cut into 400 g rectangular pieces. Cut and bake directly in a stone oven.



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PIZZA

Ingredients	Quantity/g	%
Wheat flour (strong)	25 600	100,0 %
Total flour weight	25 600	100,0 %
Livendo Tradizy®	400	1,6 %
Salt	510	2,0 %
Olive oil	510	2,0 %
Water	14 100	55,1 %
Total dough weight	41 120	

PREPARATION INSTRUCTIONS

Dough temperature	24 °C
Mixing time	8 - 10 min. <i>at low speed</i>
Scaling weigh	300 g
Proofing temperature	4 °C
Proofing time	24 - 72 h
Baking temperature	280 °C
Baking time	6 - 8 min.

After kneading, scale the dough in 300 g round boules, place in a tray and cover. Put in the fridge at 4 °C for 24 to 72 hours. Proof for 60 minutes until the core temperature reaches 12 °C. Shape pizza and place the filling on the top. Bake for 6 - 8 minutes at 280 °C.



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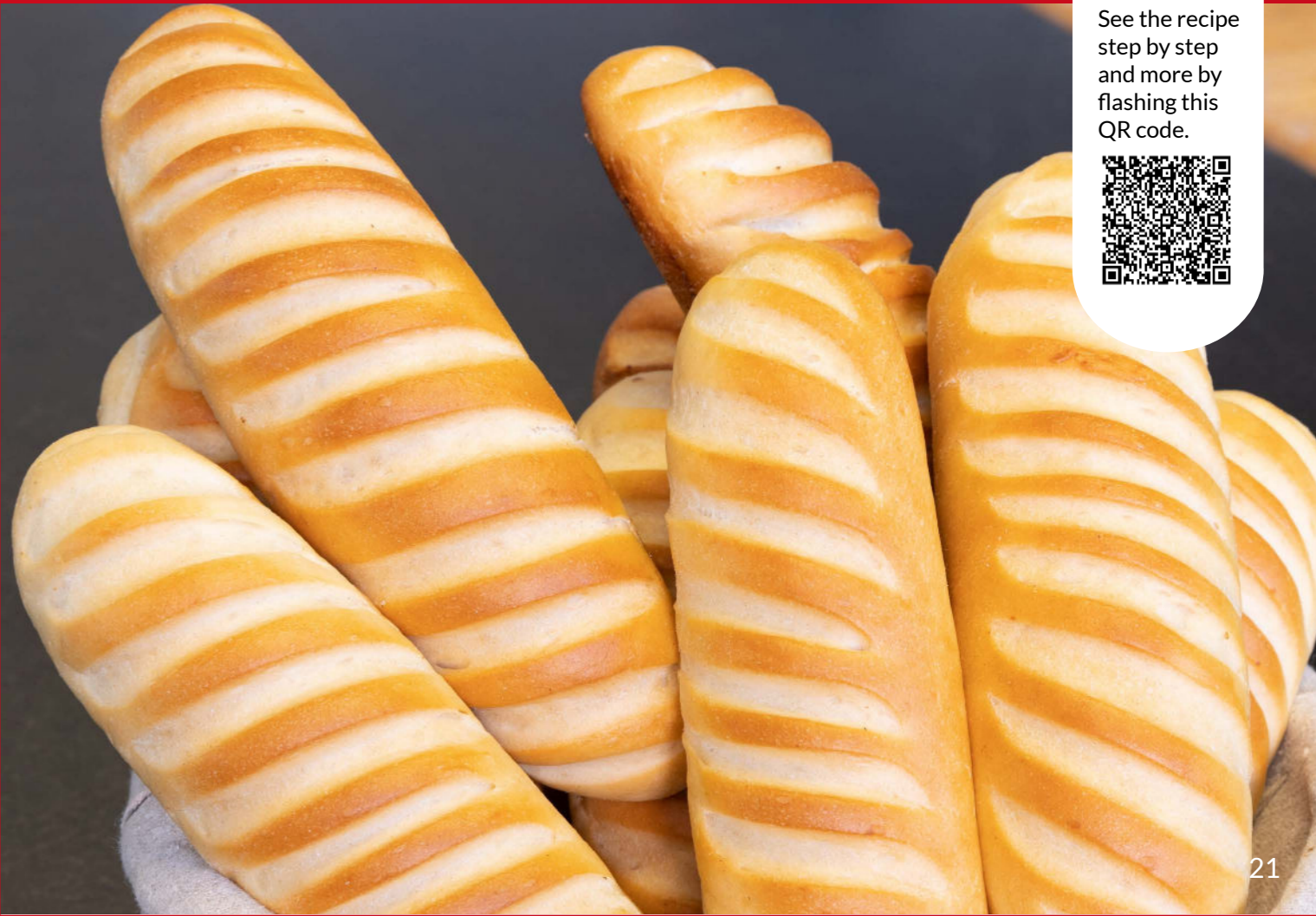
VIENNESE

Ingredients	Quantity/g	%
Wheat flour (standard)	10 000	100,0 %
Total flour weight	10 000	100,0 %
Livendo Tradizy®	400	4,0 %
Salt	180	1,8 %
Bruggeman Brown	33	0,3 %
Sugar	700	7,0 %
Margarine/Butter	1 500	15,0 %
Water	6 000	60,0 %
Total dough weight	18 813	

PREPARATION INSTRUCTIONS

Dough temperature	28 °C
Mixing time	4 + 6 min.
Bulk fermentation	15 + 10 min.
Scaling weight	100 g
Proofing temperature	30 °C
Proofing time	100 min.
Baking temperature	180 °C
Baking time	12 min.

Afterkneading, bulk ferment the dough for 15 minutes. Scale 100 g pieces, roll into a small baguettes and leave to rest for 10 minutes at 4 °C. Brush with egg yolk and cut the dough, proof for 100 minutes at 30 °C. Bake preferably in a stone oven.



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For those of you who are not yet familiar with sourdough, but want to get started easily or save time in your baking process, **Tradizy®** is specially made for you!

YOUR ADVANTAGES

- All-round product (durum wheat, yeast, sourdough culture)
- Suitable for all types of bread making processes
- Low dosage between 2 % and 4 %
- Wide range of diverse applications
- Increased freshness of baked products
- Typical crust and crumb structure of sourdough bread

Our **Livendo®** sourdough range has been developed by using natural fermentation properties of selected strains: yeast and bacteria, as observed in nature.



Tradizy®

Esprit de levain





Lesaffre Nordic AB | +46 727 200023
info.se@lesaffre.com | www.lesaffre.se
📷 lesaffre_nordic 📘 Lesaffre Nordic



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