



LIVENDO®  
magic of nature\*



Tradizy® *So easy!*  
*Esprit de levain*

9 recipes to master  
the spirit of  
sourdough easily







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# Our easy and quick Baguette recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## 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 Ciabatta recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## 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

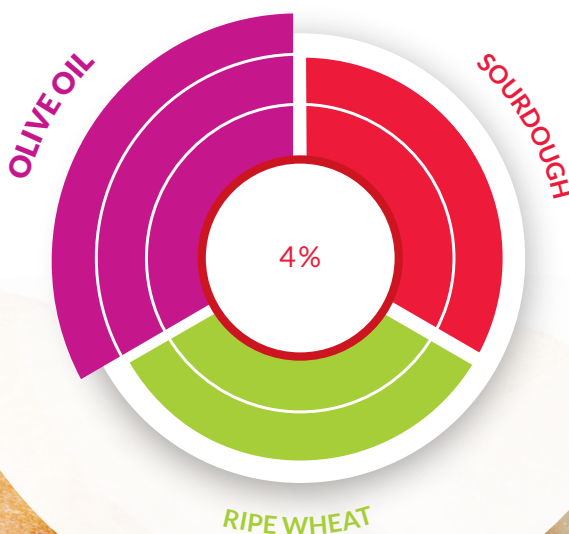


### 5 - BAKING

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 Crusty bread recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## 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

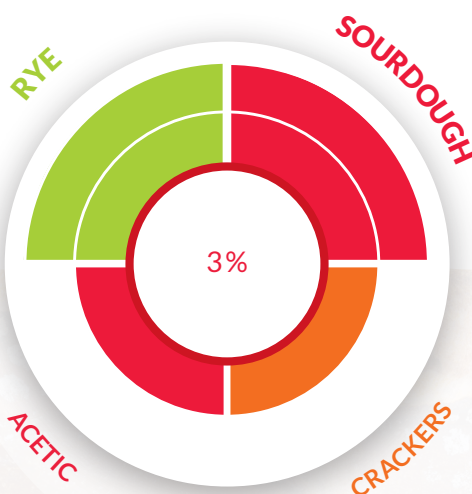


### 6 - BAKING

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 Paneotrad® Baguette recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## 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]



CRACKERS

SOURDOUGH

RIPE WHEAT

MALTY

3%

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





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# Our easy and quick Pizza recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## METHOD



### 1 - MIXING TOGETHER

Basis T° 52°C  
8 to 10 min on 1st speed 340g  
Expected dough T°: 24°C



### 2 - DIVIDING, SCALING AND PRE-SHAPING



### 3 - BULK FERMENTATION

24 h to 72 h at 4°C



### 4 - TEMPERING

After 60 min until the center reaches 12°C

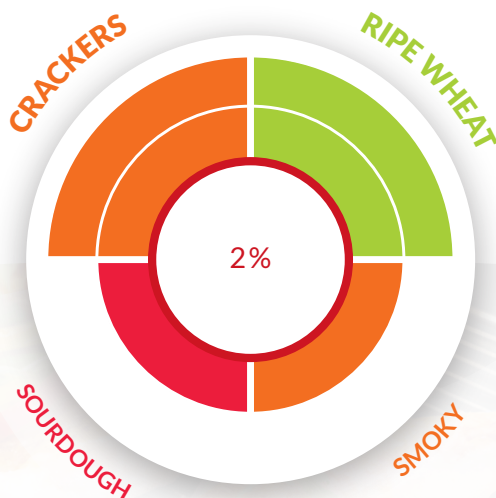


### 5 - BAKING

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.





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# Our easy and quick Rustic pavé recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## 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]



CRACKERS

SOURDOUGH

3%

RIPE WHEAT

MALTY

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



# Our easy and quick Seed toast bread recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

Tradizy®	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

## 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

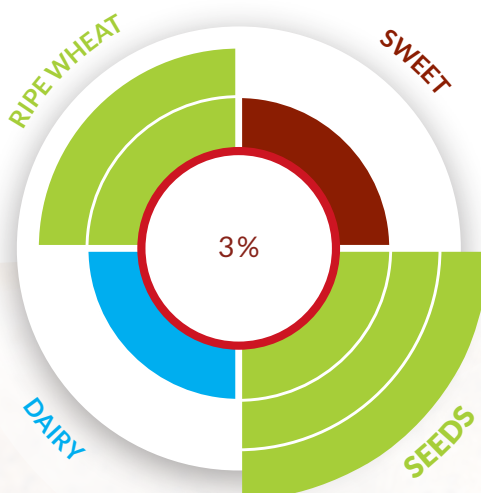
35 min at 220°C  
in deck oven with steam

See the recipe  
step by step  
and more  
by flashing  
this QR code.

[to be adjusted locally]



<sup>(1)</sup>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.



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



# Our easy and quick Shared bread recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

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

<sup>(1)</sup> 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.

## 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

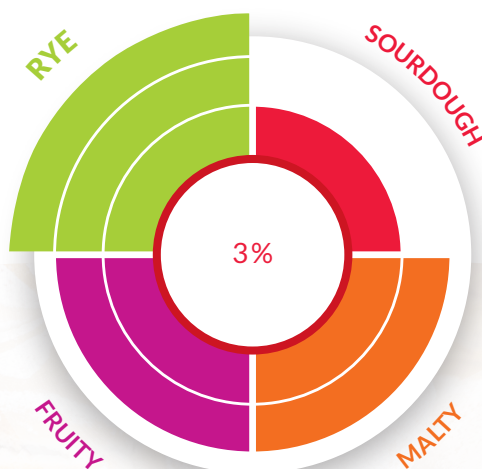


### 6 - BAKING

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.





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# Our easy and quick Viennese bread recipe<sup>(1)</sup> with Tradizy® Durum

## INGREDIENTS

Tradizy®	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

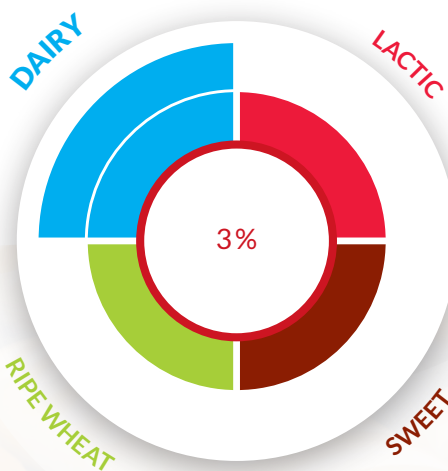


### 7 - BAKING

12 min at 180°C  
in a deck oven

<sup>(1)</sup> 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.

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.





# Tradizy® *So easy!*

*Esprit de levain*

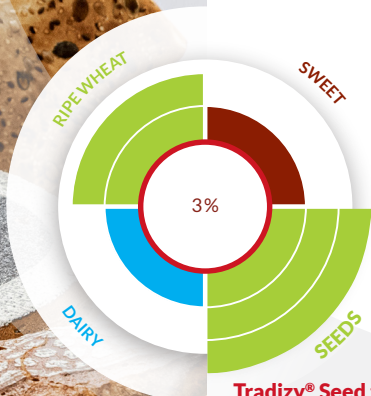
Our sourdough-based preparations range are all-in-one products very easy to use for those who start with sourdough or who are time-saving-bakers.

You are now able to produce consistent quality breads with sourdough, easily and quickly, in a complete safety.

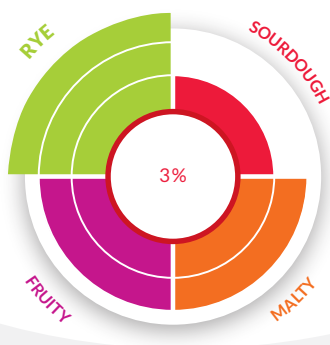
Tradizy® Durum, Esprit du levain, is the magic of nature without its complexity. A specialty devitalized sourdough that contains its own micro-organisms that enable fermentation.

Master the spirit of sourdough easily with Tradizy®.

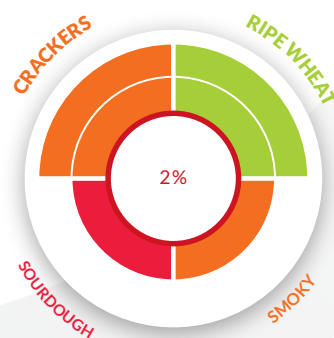
**Offer your consumers a wide range of tastes through breads with sourdough made only with Tradizy® Durum.**



**Tradizy® Seed toast sensory profile**



**Tradizy® Shared bread sensory profile**



**Tradizy® Pizza sensory profile**

**Contact us to discover more recipes and sensory profiles.**

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



# Trədizy<sup>®</sup>

*Esprit de levain*

*So easy!*

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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.