

SOURDOUGH PANETTONE AND VIENNOISERIE

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Sourdough Panettone and Viennoiserie is a comprehensive treatise on the subject of sweet leavened doughs fermented with natural leaven, written by Thomas Teffri-Chambelland, founder of École Internationale de Boulangerie. The book is divided into three main parts: Theory, Practice, and Recipes.

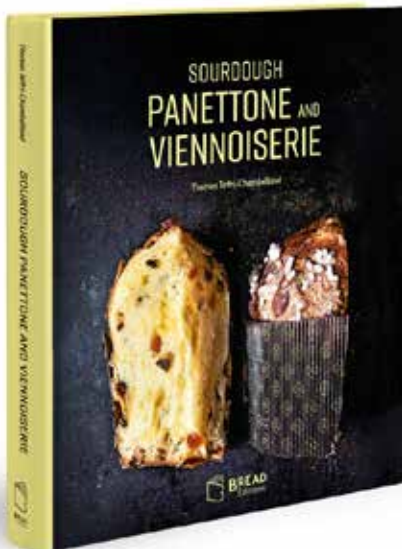
The “Theory” chapter provides a hitherto unpublished understanding of the phenomena involved in naturally fermented sweet doughs: the evolution of the bacterial flora during manufacturing, the role of minority bacteria, and the production of dextrans, among other subjects, over which several scientific studies have shed new light. The book also presents the basics of a “universal method” that will allow bakers to create their own formulas for sourdough viennoiseries.

The “Practice” chapter discusses basic ingredients, tools, and techniques and provides concrete and essential information as to sources and suppliers. This section also covers steps that guide the reader through the entire process, from managing the sourdough through mixing and shaping to ways to make candied fruits.

Lastly, the “Recipes” section includes over twenty detailed sourdough recipes,

including panettone, croissant, brioche, and kouglof. It also contains participation and recipes from renowned bakers such as Ezio Marinato, Mauro Morandin, Alfonso Pepe, Daniel Jorda, Miquel Saborit, Christophe Louie, Emmanuel Revuz, and Roy Shvartzapel.

The book was simultaneously released in French, English (prefaced by Chad Robertson), and Spanish (prefaced by Ibán Yarza). ☀



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CROISSANT

Contributed by
THOMAS TEFFRI-CHAMBELLAND

PROCESS - Croissant Preferment

Mix	Type of mixer	Planetary
	Mix style	Improved
	Hold back	Butter
	1st speed	0:08
	Add	Butter
	1st speed	0:06–0:08
	Dough temp	79°F–82°F

Ferment	Time/temperature	Uncovered 0:12–0:14 at 78°F
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Final Dough

Mix	Type of mixer	Spiral
	Mix style	Improved
	Hold back	Salt
	1st speed	0:06
	Add	Salt
	1st speed	0:02
	Dough temp	79°F–81°F
	Rest	0:10

Prep détrempe	Divide	3.2 kg balls
	Proofing device	16" x 24" tray
	Time/temperature	4:00 at 79°F
	Sheet	16" x 24" rectangle
	Refrigerate	1:00 at 28°F

Prep Roll-in	Soften	Plasticize using any method
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Laminate	Fold	2 double folds followed by a single fold
	Refrigerate	0:30 at 32°F–34°F

Makeup	Sheet	5 mm–6 mm
	Cut	Triangles with around 3" base by 8" high
	Shape	Croissant
	Finishing	Egg wash

Proof & Bake	Proofing device	Baking sheet
	Time/temperature	12:00–16:00 at 79°F with 50%–60% humidity
	Finishing	Egg wash
	Oven type	Convection
	Bake	0:20 at 350°F
	Damper open	Last 0:05



Despite being an symbol of French food, the croissant is a relatively new product. The first croissants were sold in Paris between 1837 and 1839, when Austrians August Zang and Ernest Schwarzer opened their Viennese bakery at 92 Rue de Richelieu. It was not until the second half of the 20th century that the croissant became an extremely popular French breakfast product which is now popular worldwide. Inspired by Italian baking and panettone makers, the distinctive sourdough croissant is an even newer product.

CROISSANT

Total dough weight	4.685 kg					
Total détrempe weight	3.718 kg		Bread flour	66.87%		
Ingredients	%	Kilograms	%	Kilograms	%	Kilograms
Bread flour	100.00	1.509	100.00	1.009	100.00	0.500
Water	26.75	0.404	40.00	0.404		
Egg yolk	17.55	0.265	20.00	0.202	12.60	0.063
Egg	16.57	0.250			50.00	0.250
Salt	1.99	0.030			6.00	0.030
Starter	33.43	0.505	50.00	0.505		
Sugar	33.37	0.504	40.00	0.404	20.00	0.100
Butter	16.72	0.252	25.00	0.252		
Prefermented dough					555.00	2.775
Totals	246.37	3.718	275.00	2.775	743.60	3.718
Unsalted butter	26.00*	0.967				
Egg wash†		As needed				

*Based on détrempe weight
 †200 g egg and 100 g cream