

SOURDOUGH

Pane Madre

Pain Au Levain

Sauerteigbrot

Zuurdesembrood

Pan De Masa Madre

Заквасочный Хлеб

Pão De Fermentação Natural

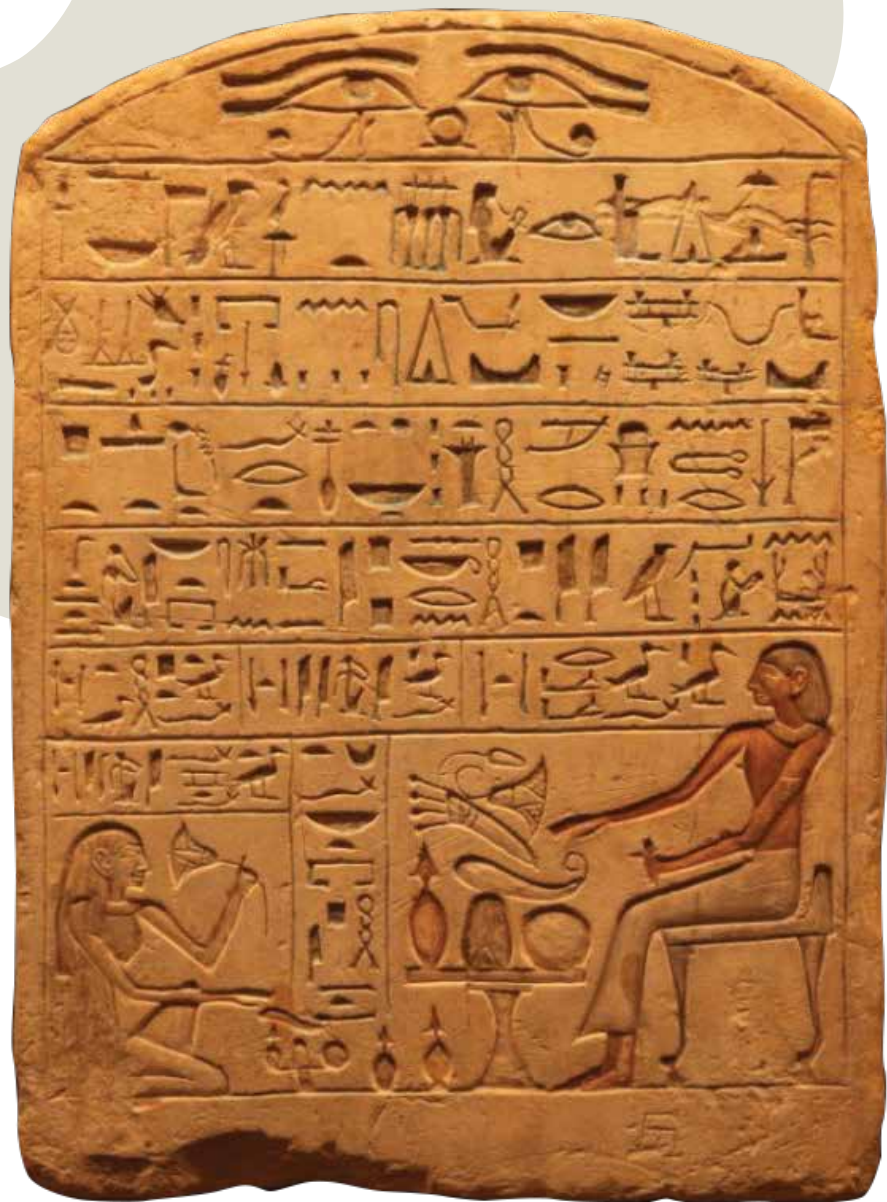
خبز العجين المخمر



The art of cre



eating magic



A happy memory-lapse that changed baking forever!

Centuries ago, an Egyptian baker probably forgot about a lump of dough after kneading it.

By the time they returned, something magical had happened! The yeast in the air had worked its charm, turning the dense mass into a light, airy masterpiece.

And just like that, sourdough fermentation was born, proving that some of the greatest discoveries come from a little accident... or forgetfulness.



Understanding a sourdough starter

The secret life of a starter

How a spoonful
of dough holds
generations
of flavours

Understanding a sourdough starter



1

It all starts with flour and water.

Left alone, they do something extraordinary—attracting wild yeasts and bacteria from the air, bringing life to a simple mix.



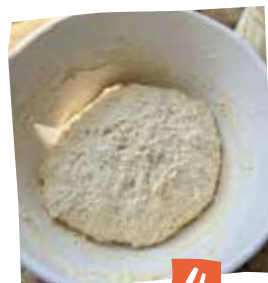
2

Patience makes it powerful. Fed daily, the starter bubbles, ferments, and develops its own unique personality - tangy, rich, and full of character.



3

Transformation begins. A small scoop of this living culture is mixed into fresh dough, kickstarting the slow rise that builds structure, texture, and deep, complex flavour.



4

The legacy lives on. A bit of the starter is always saved, connecting today's loaf to every loaf before it. A taste of the past, feeding the future.





They say
**I AM
JUST LIKE
MY
MAKER!**



**Every sourdough
has a story and
it's usually a lot
like its baker's.**



Some loaves are bold and tangy. Others are soft and mellow. Ever wondered why? Sourdough absorbs its surroundings, responds to care, and carries the imprint of the hands that shape it. A baker's discipline, creativity, and patience influence every bubble, every crust, every bite. So the next time someone hands you a slice of their sourdough, ask yourself: are you tasting the bread or the baker's personality?







A sourdough as remarkable as its creator

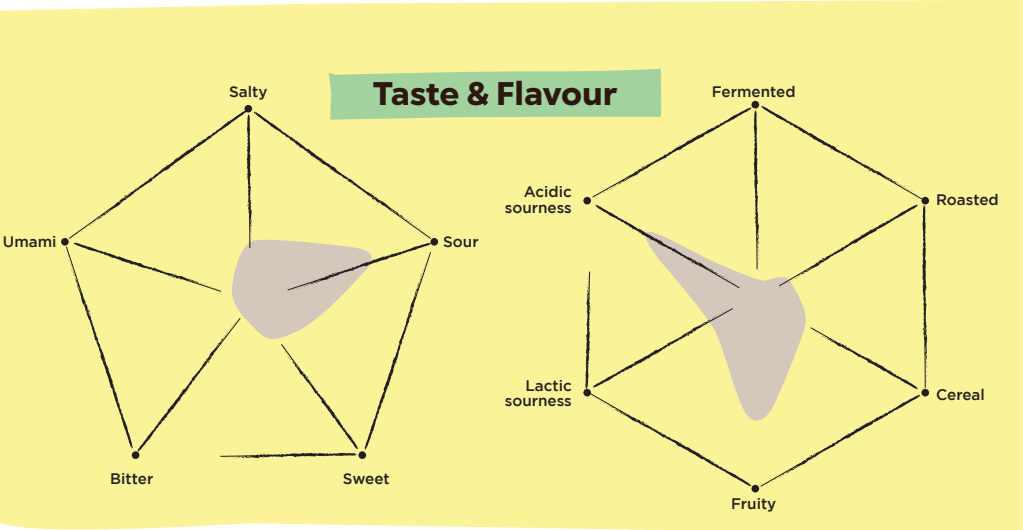
Versatile, rich, and truly sensational.

Born in 2007, this exceptional sourdough starter was crafted by master baker Mr T K Khaleel, Founder & Managing Director of Artisan Bakers and former MD of Bakemart. A testament to tradition and innovation, it continues to elevate artisanal baking with its depth and character.

Honored with a place at the Puratos Sourdough Library, the world's only sourdough library, this legacy starter stands as a symbol of time, craftsmanship, and the art of true fermentation.

Characteristics

A natural and versatile sourdough



Characteristics

Country of origin	United Arab Emirates
Owner	T K Khaleel
Flour type	Wheat
Baked goods	Pain De Campagne

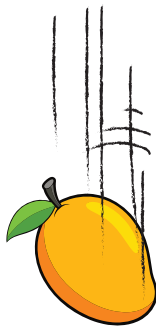
Microbial culture

Yeast	Saccharomyces cerevisiae
Lactic acid bacteria	Lactobacillus plantarum, Lactobacillus casei, Leuconostoc mesenteroides



Recreate
the K Baker

Day 1: Rye flour: 100 g, water: 100 ml
Mix it in a plastic bowl using a plastic spatula and leave it out in 26-30C° environment
Day 2: Starter: 100 g, water: 100 ml, flour: 100 g (continue this step for 5 days)
Day 7: Starter: 50 g, water: 100 ml, flour: 100 g (continue this step for 5 days)
Day 13: Starter: 50 g, water: 100 ml, flour: 100 g. Rest for 12 hours; mother dough is ready.
Levain for bread: Mother dough: 50 g, water: 100 ml, flour: 100 g. Rest for 8 hrs.



THE MAKER OF THE K BAKER SOURDOUGH MR KHALEEL

Newton had an apple to thank for his success. Baker Khaleel has mangoes. They didn't fall on his head or spark a groundbreaking theory, but they helped him create the Mango Mousse*, which went on to become a sensation and is considered one of the best desserts in the region. It also taught him the power of simplicity, the value of reflection, and the importance of turning setbacks into opportunities.

*The Mango Mousse, was a simple, and light cake that Baker Khaleel invented that used minimal ingredients but instantly became and continues to be a favourite for people from around the world.





Baker Khaleel's journey began in India - not as a baker, but as a young man who would eventually find his way to Qatar,

to The Centre, the largest department store in the region back then. His job there was packing bread as a bakery sales assistant.

It was here, working under a chef, that he first put his hands in dough and began shaping his future. They say time flies when you enjoy doing what you love, and maybe that's why he worked there for 15 years. During his time there, he learnt from the finest bakers from Britain, Germany, France and Spain.

Old Qatar



From there, his path led him to Jawad in Bahrain, where he started the Jawad Bakery project from scratch. They started two bakeries inside supermarkets and a centralized bakery for supplying supermarkets. It was here that Baker Khaleel played a pivotal role in shaping the region's bread culture.

Life then brought him back to Qatar, where he took on the challenge of setting up a cafe brand from scratch - Batteel. As its General Manager, he turned it into a runaway success, proving that a well-crafted product could create an unbreakable connection with consumers.



His pursuit of excellence took him across the world, learning from master chefs and honing his craft in Italy, the USA, and beyond.



years Later,

- ^ Baker Khaleel decided to branch out on his own and come to Dubai, because he believed - and still believes - that Dubai is the city of luck.

Inspired by the idea of introducing frozen baked goods in the Middle East, he established **Bakemart**.

Today, Bakemart (now a part of the Almarai Co.) counts more than 250 five-star hotels as its clients, leading airlines, retail supermarkets, and cafes. Outside the UAE, it has expanded to Qatar and Bahrain.



Another passion project for Baker Khaleel was **Artisan Bakers** - where he creates some of the finest European treats for the folks of Dubai. Today, it is one of the most popular chains of restaurants, cafes, and bakeries in Dubai.



He also founded **Steelcraft**, a brand dedicated to manufacturing top-of-the-line equipment needed for a commercial kitchen and brands in the food & beverage business.





But for Baker Khaleel, baking was never just about running an empire. It was about learning life's deepest lessons - understanding that failures are stepping stones to success, and that

**sometimes,
common sense and
heart must lead
where logic cannot.**

His journey has been one of movement, action, and transformation. Young Khaleel never knew or believed in the lightness of being still, and even today, his story continues to rise, much like the bread he has spent a lifetime perfecting.

When asked what's the most fascinating thing in baking for him, his answer was, as you might have guessed, sourdough!

Eighteen years ago, his passion led him to create the K Baker sourdough - now recognized as one of the world's finest. This single creation has since become the foundation for nearly 60% of the products he has developed, a testament to his relentless pursuit of excellence.

He has won many awards and was one of the first Asians to have their sourdough showcased at the Puratos Sourdough Library, the world's only sourdough library.





Baker Khaleel alongside Karl De Smedt, head of the prestigious Puratos Sourdough Library



Baker Khaleel donating his unique sourdough to a member of Puratos Sourdough Library

Fun facts!

A BACTERIA MAKES ONE OF THE MOST UNIQUE SOURDOUGH IN THE WORLD



Cities like San Francisco have become famous for their distinct sourdough due to unique local bacterial strains like *Lactobacillus sanfranciscensis*.



OLD IS GOLD!

Some sourdough starters are over 100 years old and have been passed down through generations. There are even claims of 4,500-year-old starters revived from ancient Egyptian tombs!

CAN'T BELIEVE THERE WAS A TIME WHEN NO ONE BAKED SOURDOUGH!



With the rise of commercial yeast in the late 19th and early 20th centuries, sourdough fell out of favour as faster, more uniform bread-making techniques took over. However, the late 20th century artisan bread movement revived interest in sourdough due to its unique flavour, natural fermentation benefits, and connection to traditional baking.



THE BREAD WITH A TICKET TO SPACE!

NASA scientists have studied sourdough fermentation in space to understand how microbes behave in microgravity, to take sourdough to space.



Fun facts!

I FERMENT YOU TO THE MOON AND BACK!

Some bakers claim that the moon phases affect sourdough fermentation, with starters bubbling more during a full moon!



**CAN'T KILL THIS
DOUGH-UDE!**

Sourdough can survive extreme conditions! Some bakers have dried their sourdough starters and revived them years later by simply rehydrating them.



**Create these
masterpieces!**

**K Baker's sourdough based
recipes to try.**



THE CLASSIC BAGUETTE

The classic baguette

Ingredients

- Flour (T80): 5 kg
- Water: 3.500 litre
- Fresh Yeast: A pinch
- Salt: 100 gm
- K Baker: 250 gm
- Old dough: 1 kg
- Second Water: 500 ml

Method:

Initial Mixing:

- Combine flour and water.
- Mix on slow speed for 3 minutes.
- Let the dough rest for 45 minutes.

Main Mixing:

- Add fresh yeast, K Baker, and old dough.
- Mix on slow speed for 6 minutes, then on second speed for 4 minutes.
- 2 minutes before finishing, add salt and the remaining water.

Bulk Fermentation:

- Transfer the dough into a container.
- Fold once and let it rest for 10 minutes.
- Give another fold, then refrigerate overnight.

Dividing & Shaping:

- The next day, divide the dough into portions.
- Let it rest on the table for 15 minutes.
- Shape into baguettes and allow to proof at room temperature for 30 minutes.

Baking:

- Preheat the stone oven to 260°C, then reduce to 230°C.
- Bake for 18 to 22 minutes until fully baked.



Feeling
Ferment-tastic!

FOCACCIA



Focaccia

Ingredients

- Flour (T80): 5 kg
- Water: 3.500 litre
- Fresh Yeast: 75 gm
- Salt: 100 gm
- K Baker: 250 gm
- Old dough: 1 kg
- Second Water: 500 ml

Method:

Main Mixing:

- In a mixing bowl, combine flour, water, fresh yeast, salt, and sugar.
- Using a K-beater, mix on slow speed for 4 minutes.
- Increase to second speed and mix for another 8 minutes.
- Gradually add olive oil while mixing until fully incorporated.

First Fermentation:

- Transfer the dough to a plastic container.
- Perform two folds to strengthen the dough.
- Cover the container and refrigerate overnight.

Shaping & Proofing:

- The next day, flatten the dough into the desired shape.
- Place in a proofer for 20 minutes.

Final Preparation & Baking:

- Brush the surface with olive oil and add desired toppings.
- Bake in a deck oven at 280°C, gradually reducing to 230°C, for 7–8 minutes until golden brown.

Love at first bite! 



WHOLE MEAL WALNUT / DATES

Whole meal walnut / dates

Ingredients

- Stone-ground whole meal flour: 2.500 kg
- Pain Au Son: 2.500 kg
- Water: 3 litre
- Salt: 100 gm
- Fresh yeast: 100 gm
- K Baker: 2501 gm
- Improver (S500): 10 gm
- Old dough: 250 gm
- Butter: 250 gm
- Dates Chopped: 1.250 kg
- Walnuts: 1.250 kg

Method:

Mixing:

- Combine all ingredients (except dates and walnuts) in a mixing bowl.
- Mix on slow speed for 4 minutes, then increase to second speed for 8 minutes until well incorporated.
- Add the chopped dates and walnuts and mix until evenly distributed.

Resting & Shaping:

- Divide the dough into portions and let it rest on the table for 15 minutes.
- Shape the dough as desired and place it in the chiller overnight.

Proofing & Baking:

- The next day, remove the dough from the chiller and let it rest at room temperature for 20 minutes.
- Preheat the deck oven to 260°C - 230°C.
- Place the bread in the oven and immediately reduce the temperature to 220°C - 200°C.
- Bake for 40 to 45 minutes until fully cooked.
- For a fully baked version in a shorter time, bake at 260°C - 230°C for 18 to 22 minutes.

**SO,
WHAT ARE YOU WAITING FOR GUYS,
GET BAKING!**