

ARTIPAN BELLECROC

Artipan Bellecroc is a strong flour for crispy bakery products, made from carefully selected types of wheat. Enriched with roasted wheat germ for a delicious, nutty aroma. **Artipan Bellecroc** can be used in all sorts of ways: crispy rolls, frozen dough for crispy bakery products, baguettes in accordance with the Belgian-Dutch consumer, speciality and luxury bread.

Classic recipe : bread rolls

Dough composition	Per kg Artipan
Artipan Bellecroc	1000 g
Water	600-620 g
Salt	20 g
Yeast	50 g



Working Method

Kneading	Bellecroc
Type spiral – blender	2 min. slow, 7-8 min. fast

Dough temperature	24° C
First proof	15 min. (shorten with larger dough)
Divide and round	
Intermediate proof	± 10 min.
Divide the dough pieces in a divider-rounder	
a) Floor-baked bread roll :	Leave dough balls for about 10 min. Cut and turn over. Final proof for around 60 min. Turn over just before putting in the oven.
b) Plate-baked bread roll :	After dividing into balls, put the dough pieces on a plate. Cut after about 10 min. Final proof time can be a bit longer.
c) Crispy bread rolls (piccolo) :	After dividing into balls, let the dough pieces expand briefly (5 - 10 min.) After lengthening, final proof for about 1 hour.
Baking	20 min./± 235° C with a lot of steam