

ARTIPAN BELLE MEUNIÈRE

Artipan Belle Meunière is a ready-to-use flour for “real” special French bread.

Recipe

| Dough composition | Per kg |
|------------------------|-----------|
| Artipan Belle Meunière | 1000 g |
| Water | 640-670 g |
| Salt | 20 g |
| Yeast | 20 g |



Working Method

| Kneading | Belle Meunière |
|-----------------------|--------------------------|
| Type spiral + blender | 2 min. slow, 8 min. fast |

| | |
|------------------------------|---------------------|
| Dough temperature | 23-24 °C |
| First proof | 5-10 min. |
| Divide and round or lengthen | |
| Intermediate proof | 30-40 min. |
| Final proof | ± 120 min./24-28 °C |
| Cut just before baking | |
| Baking | ± 20-22 min./235 °C |
| Steam gently | |