

# ARTIPAN CAMPAGNARD

**Artipan Campagnard** is a balanced mixture of **wheat** and **rye** flour. The milling takes place at a **high degree of extraction**. The outer layers of this milling have an abundance of minerals. The **taste** is powerfully complemented by the addition of a natural **leaven**.



## Recipe

Dough composition	Standard bread
Artipan Campagnard	1000 g
Water	± 590 g
Salt	20 g
Yeast	20 g

## Working Method

Kneading	Campagnard
Type spiral	2 min. slow, 7 min. fast

Dough temperature	25-26 °C
First proof	10-15 min.
Intermediate proof	± 15-20 min.
Making	sprinkle with rye flour
Final proof	60 min.
Baking	± 40 min./235 °C

**Tip:** You make "campagnard breads" the same as the bread roll recipe, where just 2% yeast is added. The final proof is then ± 2 hours.