

ARTIPAN DARK

Artipan Dark is a 25 % premix for the preparation of a dark multigrain and multiseed bread with sunflower seeds, linseed, soy, rye, etc. The composition will assure a rich dark bread.



Recipe

Dough composition	Per kg Artipan
Artipan Dark	250 g
Flour	750 g
Water	590-600 g
Salt	20 g
Yeast	20 g

Working Method

Kneading	Dark
Type spiral – blender mixer	3 min. slow, 6-9 min. fast

Dough temperature	25-26 °C
First proof	10-15 min.
Intermediate proof	± 20 min.
Final proof	± 70 min.
Baking with steam	± 40-45 min./235 °C
Decoration	After loaf is formed, moisten the surface (e.g. by rolling on a wet cloth) and add seed mixture