

ARTIPAN GRANDMOTHER

An old milling tradition, with an exquisite mixture of wheat, mixing with seasoning for the grains, spelt and rye, form the reliable and essential basis for the preparation of **Artipan Grandmother**.



Recipe

Dough composition	Grandmother
Artipan Grandmother	1000 g
Water*	600-650 g
Salt	20 g
Yeast	20-25 g

* the dough must be slack; min. 60% water addition is needed.

Working Method

Kneading	Grandmother
Type spiral	5-10 min. in first

Dough temperature	24-25 °C
First proof	40-60 min.
Weigh	
Intermediate proof	0-15 min.
Making	
Final proof	± 60 min. * The intermediate proof ensures more height, which is then combined with a slightly shorter first proof (± 45 min.). In this case the dough pieces must be turned upside down before baking.
Baking	± 50 min./220 °C steam gently or no steaming