

ARTIPAN GRECA

Artipan Greca is a premix to make sunny multi-grain bread, freshened up with linseed, sesame seed and sunflower seeds. The bread obtained has a light malted crumb and a very airy structure.

Recipe :

Dough composition	Greca
Artipan Greca	300 g
Wholemeal flour	700 g
Water	± 580 g
Salt	20 g
Yeast	20 - 25 g



Working Method

Kneading	Greca
Type spiral – blender	3 min. slow, 6-7 min. fast