

# ARTIPAN OAT BRAN

**Artipan Oat Bran** is a mixture of high-quality wheat flour with **oat bran** and **wheat germ**. The **germ is the** most high-quality part of the grain of wheat. The **oat bran** provides us with the most important dietary fibre.



## Recipe

Dough composition	Oat bran
Artipan Oat bran	1000 g
Water	590 g
Salt	20 g
Yeast	20-25 g

## Working Method

Kneading	Oat bran
Type spiral	2 min. slow, 7 min. fast

Dough temperature	25-26 °C
First proof	± 15-20 min.
Divide and round	
Intermediate proof	± 20 min.
Final proof	± 60 min.
Baking	in the normal way. If required, the dough surface can be decorated during or just before putting in the oven.