

ARTIPAN HERBES DE PROVENCE

Artipan Herbes de Provence is a ready-to-use mix for herbal rolls, focaccia and herbal ciabatta.
Particular flavor and aroma due to use of 'Provence' herbs and garlic.



Recipe

Dough composition	Focaccia	Ciabatta
Artipan Herbes de Provence	1000 g	1000 g
Water	590-600	660-690 g
Salt	20 g	20 g
Yeast	40-55 g	20-30 g

Working Method

Kneading	Focaccia	Ciabatta
Type spiral	2 min. slow, 7 min. fast*	2 min. slow, 6-9 min. fast

* the herbs make the dough weaker

Dough temperature	24 °C
First proof	5-15 min.
Dividing and rounding	
Intermediate proof	± 10 min.
Divide the dough pieces in a divider-rounder; if desired do not round to keep an angular form Different forms : angular, rolls, focaccia, ...	
Final proof	± 70 min.
Baking	20 min./240° C with a lot of steam

Ciabatta

First proof	In a plastic tray ± 1 h
Working method	Put the dough on a flowered table, squeeze and cut into Ciabatta form.
Final proof	± 75 min.