ARTIPAN JAGER

A great wheat flour is here the ideal base for an admixture of sunflower kernels, linseed and crushed soybeans. The flavour is improved by ryeflour and a natural sourdough powder. An addition of soybran provides a respectable quantity of dietary fibre. The presence of seeds and kernels gives the breadcrumb a delicious crispy touch. At the same time, the colour of the crumb becomes somewhat darker.

Recipe

Dough composition	Per kg Artipan
Artipan Jager	1000 g
Water	± 590-600 g
Salt	20 g
Yeast	25 g

An addition of a slower working bread improver is possible

Working Method

Kneading	Jager
Type spiral – blender mixer	2 min. slow, 7-9 min. fast

Dough temperature	25-26 °C
Proofing scheme	-classical system : first proof : 20 min. intermediate proof : 15 min. final proof : 60 min. - we can also work with the automatic rounding machine according to the usual proofing method.
Decoration	To emphasize the spezial character of of this bread, you can push it into the seedmix after moulding or powder it with rye flour
Baking	40-45 min./240 °C

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