

ARTIPAN KAISER

Artipan Kaiser is a mixture with everything that goes with it for Kaiser bread rolls and German bread rolls. A simple recipe and working method provide the typically characteristic bread rolls: strong, elastic crumb, strong aroma and shorter digestion.



Recipe

Dough composition	Per kg Artipan
Artipan Kaiser	1000 g
Water	560-570 g
Yeast	± 50 g

Contains salt

Working Method

Kneading	Kaiser
Type spiral	2 min. slow, 5-6 min. fast

Dough temperature	25 °C
First proof	10 min.
Divide and round	
Intermediate proof	15 min.
Making	Lengthen the (long) German bread rolls with the sandwich machine immediately after making them into balls. Don't make too tight, and keep quite short.
Final proof	<p>Long bread rolls: ± 50 min. (30-32 °C). Either proof with slit below and turn over just before putting in the oven. Or after 10 min. proof, cut or chop and let rise with the slot upwards. Turn over just before putting in oven (incision upwards and slit downwards)</p> <p>Kaiserbrötchen : ± 60 min. (30-32 °C). Mark with a stamp 15 min. after making and let rise for 45 min. with star shape below and turn over just before putting in oven.</p>
Baking	± 18 min./235 °C
German bread rolls	Steam moderately
Kaiserbrötchen	Steam well