

ARTIPAN MAC-KORN

Artipan Mac-Korn is a 33 % premix for the preparation of a dark multigrain bread, full of tasty grains and seeds (oat, linseed, millet, soy, sunflower seeds). This delicious and healthy variant of the classical multigrain bread, will please young and old. Furthermore the combination of roasted malts and the extra rye give to this Artipan Mac-Korn his unique and honey-sweet aroma.



Recipe

Dough composition	Mac-Korn
Artipan Mac-Korn	333 g
Flour	667 g
Water	560-580 g
Yeast	20-25 g

Contains salt

Working Method

Kneading	Mac-Korn
Type spiral	2 min. slow, 6-8 min. fast

Dough temperature	25-26 °C
First proof	± 25 min.
Divide and round	
Intermediate proof	± 20 min.
Making	
Final proof	± 60 min.
Baking	± 45 min./235 °C