

ARTIPAN CORN

Artipan Corn is a ready-to-use mixture for the preparation of corn bread and corn bread rolls.

Easily digestible extruded corn balls, corn grains, soya grains and sunflower seeds, wheat: a mass of ingredients that can give you all the good of the sun and the earth.



Recipe

Dough composition	Corn
Artipan Corn	1000 g
Water	570-590 g
Salt	20 g
Yeast*	25 g

* use more yeast for small bread rolls (e.g. 5%).

Working Method

Kneading	Corn
Type spiral	2 min. slow, 7-9 min. fast

Dough temperature	25-26 °C
First proof	± 10-15 min.
Divide	
Intermediate proof	± 20 min.
Decoration with e.g. corn grits or wheat grits	
Final proof	± 70 min.
Baking	± 30-40 min./240 °C for 400 g bread ± 20-25 min./235 °C for small bread