

ARTIPAN MALTINUT

Ready-to-use flour for preparing nut bread. A balanced mixture of nuts and roast malt products means **Artipan Maltinut** is the ideal accompaniment for cheese dishes. It is also very suitable for daily consumption. A good quantity of full rye flour ensures a malty crumb and a lasting freshness.



Recipe

Dough composition	Maltinut
Artipan Maltinut	1000 g
Water	± 550 g
Salt	20 g
Yeast	25 g

* A maximum addition of water is required as the dough stiffens slightly during proofing.

Working Method

Kneading	Maltinut
Type spiral	5 min. slow, 7 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