

ARTIPAN MASAI

Artipan Masai is premix to make a black malted multi-grain bread based on pumpkin seeds. The finish with a pale decoration (e.g. peeled sesame seed) guarantees a wonderful contrast with an ebony crust and crumb. The pumpkin seeds offer a crisp sensation in the soft crumb.

Recipe :

Dough composition	Masai
Artipan Masai	333 g
Flour	667 g
Water	530 – 550 g
Salt	20 g
Yeast	20 - 25 g



Working Method

Kneading	Masai
Type spiral – blender	3 min. slow, 6-7 min. fast