

# ARTIPAN MAURICETTE

**Artipan Mauricette** is a ready-to-use mixture for the preparation of rustic baguette “Maestro”.



## Recipe

Dough composition	Per kg Artipan
Artipan Mauricette	1000 g
Water	620 g
Yeast	30 g

Contains salt

## Working Method

Kneading	Mauricette
Type spiral, blender	2 min. slow, 8 min. fast

Dough temperature	24 °C
First proof	20 min./ weight : 300 g
Second proof	20 min.
Making	in the shape of a baguette 50 - 60 cm long
Final proof	1 hour till 1 hour 30 min
Decoration	Dust with flour before baking
Baking	± 22 min./230 °C with hot steam