

ARTIPAN PARICROC

Paricroc is a typical flour for „real French bread, baguette“.

Make „real“ French bread with **Paricroc** for :

- a distinctive crust with nice incisions
- an attractive taste and aroma
- a long-lasting crispiness
- a good volume
- a light and pleasant crumb

Can be used for the preparation of special bread

Recipe

Dough composition	Paricroc
Artipan Paricroc	1000 g
Water	600-620 g
Salt	20 g
Yeast	20 g



Working Method

Pour cold and knead intensively

Kneading	Paricroc
Type spiral	2 min. slow, 8 min. fast

Dough temperature	± 23-24° C; mixer : 26° C
First proof	10-20 min.
Weigh and gently make into balls/lengthening	
Intermediate proof	20-30 min.
Final proof	± 120 min./24-28° C
Cut just before putting in the oven	
Baking	± 20-22 min./235° C
Steam gently	