

ARTIPAN RICORDO

Artipan Ricordo is a pre-mix for preparing sunny bread baked on the floor of the oven, inspired by the unique atmosphere of the Italian landscape. It is baked with real sun products such as lightly roasted soya, melon seeds, linseed, olive oil and millet. The crispy crust, the light yellow crumb and the taste make Artipan Ricordo into a typical southern European bread that can be eaten at any time of day.



Recipe

Dough composition	Per kg Artipan
Artipan Ricordo	500 g
Flour	500 g
Water	560-580 g
Yeast	25 g
Salt	20 g

Working Method

Kneading	Ricordo
Type spiral	2 min. slow, 6-8 min. fast

Dough temperature	25 °C
First proof	± 25 min.
Intermediate proof	± 20 min.
Final proof	± 70 min.
Decorate with decor seed mix	
Baking	± 45 min./240 °C