

ARTIPAN RYE

Flour mixture with a very high ($\pm 60\%$) content of specially selected varieties of rye. Easy to prepare with excellent baking results. Gives you bread with a light crumb, a distinctive rye taste and the assurance of long-lasting freshness.



Recipe

| Dough composition | Rye |
|-------------------|--------|
| Artipan Rye | 1000 g |
| Water | 610 g |
| Salt | 20 g |
| Yeast | 20 g |

Working Method

| Kneading | Rye |
|-------------|--------------------------|
| Type spiral | 3 min. slow, 4 min. fast |

| | |
|-------------------|--|
| Dough temperature | $\pm 28^{\circ} \text{C}$ |
| First proof | $\pm 30 \text{ min.}$ |
| Divide and round | |
| Final proof | $\pm 60 \text{ min.}$ |
| Baking | $\pm 45 \text{ min.}/235^{\circ} \text{C}$ |

Steam while putting in the oven
(moderately when the dough parts are powdered).