

ARTIPAN SAMSON

Artipan Samson is a ready-made mixture for child-friendly Samson bread. **Oat**, wheat bran and apple fibres ensure a delicious dietary fibre.

Wheat germ is present in its intact, natural form. **Malt** ensures a pleasant and soft aroma. Samson bread contains inulin to strengthen bifidus.



Recipe

Dough composition	Per kg Artipan
Artipan Samson	1000 g
Water	± 600 g
Yeast	25 g

Contains salt

Working Method

Kneading	Samson
Type spiral	2 min. slow, 6 min. fast

Dough temperature	25-26 °C
First proof	± 20 min.
Divide and round	
Remark	Recommended weight : B : 600 g – NL : 400 g
Intermediate proof	± 20 min.
Final proof	± 60 min.
Decoration	Lay out Samson wafer and sprinkle on rye flour. Make the face using slits and 2 raisins for the eyes.
Baking	± 45 min./235 °C