

ARTIPAN SIROCCO

Artipan Sirocco is a multi-grain mixture with an abundance of sunflower seeds, linseed and soya flakes. If processed purely, we get a delicious, compact bread. The coarse seeds give a pleasant, aromatic, crispy touch. **Artipan Sirocco** can be mixed with white flour in all different proportions.



Recipe

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

Working Method

Kneading	Sirocco
Type spiral	2 min. slow, 6-9 min. fast
Type arm kneader	5 min. slow, 20-25 min. fast

Dough temperature	25-26 °C
First proof	10-15 min.
Divide	
Intermediate proof	± 20 min.
Final proof	± 70 min.
Baking	± 45 min./235 °C