

ARTIPAN SOYA

Original mixture rich in vegetable protein based on soya. Simple to make, without pre-soaking.
Typical bread, with light yellow crumb and easily visible soya flakes, that stays fresh for longer.

Recipe

Dough composition	Soya
Artipan Soya	1000 g
Water	600 g
Salt	20 g
Yeast	20 g



Working Method

Kneading	Soya
Type spiral	2 min. slow, 7 min. fast

Dough temperature	25-26 °C
First proof	± 25 min.
Divide and round	
Intermediate proof	± 20 min.
Making	
Final proof	± 60 min.
Baking	± 45 min./235 °C