

ARTIPAN SOLARE

Ready-to-use flour for special “Solare” bread. The Solare bread provides us with good a portion of sun. Sunflower seeds and orange-red soy pieces ensure that the power of the sun can be seen in the breadcrumbs.



Recipe

Dough composition	Solare
Artipan Solare	1000 g
Water	570-590 g
Salt	20 g
Yeast	20 g

Working Method

Kneading	Solare
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	40 min./235 °C