

ARTIPAN SPELT

Original flour mixture with a very high flour content of the rare grain type, spelt. It is also enriched with the most important elements of the grain of wheat husks.

Recipe

Dough composition	Spelt
Artipan Spelt	1000 g
Water	± 540 g
Salt	20 g
Yeast	20 g



Working Method

Kneading	Spelt
Type spiral	2 min. slow, 6-7 min. fast

Dough temperature	± 26 °C
First proof	± 25 min.
Intermediate proof	± 20 min.
Final proof	± 60 min.
Baking	± 50 à 60 min./230 °C

Steam moderately, floor-baked.
Abundant use of rye flour as pollen.