

# ARTIPAN TEX MEX

**Artipan Tex Mex** is a ready-to-use mixture for the preparation of Tex Mex bread and Tex Mex bread rolls. Easily digestible extruded corn balls, corn grain, soya grain and sunflower seeds, wheat: a mass of ingredients that offer you all the good of the sun and the earth.



## Recipe

Dough composition	Tex Mex
Artipan Tex Mex	1000 g
Water	570-590 g
Yeast*	25 g

Contains salt

\* for small breads use more yeast (for ex. 5%)

## Working Method

Kneading	Tex Mex
Type spiral	2 min. slow, 7-9 min. fast

Dough temperature	25-26 °C
First proof	± 10-15 min.
Divide	
Intermediate proof	± 20 min.
Decoration with for ex. Corn grits or wheat grits	
Final proof	± 70 min.
Baking	± 30-40 min./240 °C for 400 g bread ± 20-25 min./235 °C for small bread