

# ARTIPAN BLACK FOREST

**Artipan Black Forest** is a strong ready-to-use mixture for the preparation of a very dark multi-grain and multi-seed bread. A special selection of roasted malt products provides a clear and powerful aroma. This is supported by aromatic crispy seeds such as sunflower seeds, linseed and millet.



## Recipe

Dough composition	Per kg Artipan
Artipan Black Forest	1000 g
Water	± 530 g
Yeast	20-25 g

Contains salt

## Working Method

Kneading	Black Forest
Type spiral	2 min. slow, 6-8 min. fast

Dough temperature	25-26 °C
Proofing scheme	- classic system : first proof : 10-15 min. dividing intermediate proof : 20 min. mould the dough pieces final proof : ± 70 min. - "green" weighing : intermediate proof : ± 40 min. mould the dough pieces final proof : ± 70 min.
Baking	40-45 min./235 °C