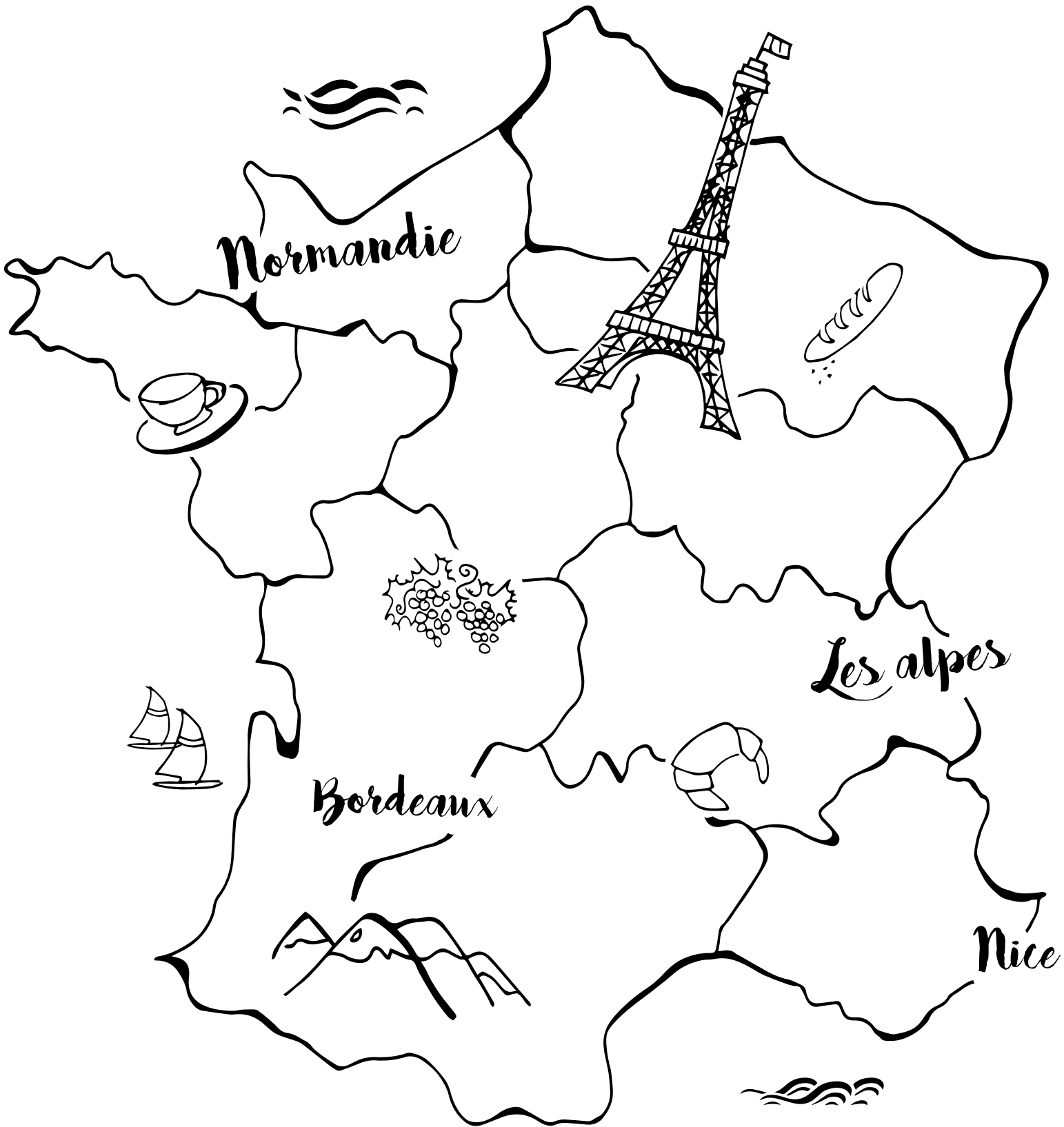


# RIETMANN FRANCE

*Ideas from France*





# *The best recipes from our French neighbours*

For many years, Rietmann has been active with pre-mixes on the French market. With products made by the French – for the French.

Pain artisanal is the name we have given to our handcrafted products with a touch of country style. In order to be able to offer a great range, we have developed tailor-made premixes that cater to the aspirations of the trade to create authentic products in accordance with French tradition.

The recipes are all based on French know-how and realised with Rietmann Germany. Lots of taste, country-style, delicious and crisp, yet light and mild in spite of that – such are the classical demands our pre-mixes have to meet. Living in the border region, we're witnessing a growing demand for French bread, cakes and pastries. Our current French premixes can help your company too to bring a little bit of French

baking tradition to your shop counter. We'll be happy to assist and advise you on our special French baked goods.

## TYPICALLY FRENCH

The product ideas we present on the pages that follow are suitable for both straight dough processing and refarded dough processing.

Variations in the processing time call for adjustments to the quantities of yeast and water and the temperature of the dough.

The traditional French bakery is based on long fermentation processes and craftsmanship. With this prolonged fermentation, you can improve the quality of your baked goods many times over.









# *Le Pain des Brasseurs*

## PROCESSING

Mixing time: approx. 4 minutes on 1st speed (slow)  
approx. 7 minutes on 2nd speed (fast)

Dough temperature: 22 – 24 °C / 72 – 75 °F

Floor time: 40 – 60 minutes

Scaling weight: 300 – 600 g/pc.

Processing: Dividing and rounding of the dough pieces. Allow them to rest again for 10 – 15 minutes. Flatten the balls and press or cut a hole in the middle of the dough pieces. Now you can form them in a ring like shape.

Glaze the surface with a special beer paste and dust it with wheat flour. After this give it to the final proof.

In case of processing retarded doughs place the dough pieces into a fridge of approx. 3 - 6 °C / 37 - 43 °F.

Beer paste: A homogeneous spreadable paste of beer (1 part), rye flour (1 part), yeast (approx. 0,2%, based on flour weight) and a pinch of salt.

Final proofing: approx. 40 – 50 minutes

Baking: Deck oven, 240 °C / 460 °F falling to 210 °C / 410 °F. Steam is injected after loading the oven. Open damper 5 minutes before the end of the total baking time. This results in a fine, shiny crust with an even brown color and a crisp texture.

Baking time: 30 – 45 minutes, depending on scaling weight

## RECIPE

RIETMANN Pain des Brasseurs		
Art.-No. 0062045		5.000 kg
wheat flour		5.000 kg
yeast*	0.100 – 0.300 kg	
water approx.		5.300 kg
beer		1.500 kg

\* depending on dough system (straight or retarded dough)









# *Le Pain Trappeur*

## PROCESSING

Mixing time: approx. 4 minutes on 1st speed (slow)  
approx. 7 – 10 minutes on 2nd speed (fast)

Dough temperature: 22 – 24 °C / 72 – 75 °F

Floor time: 30 – 45 minutes

Scaling weight: 450 – 600 g/pc.

Processing: The divided dough pieces will be pre-shaped, such as rounding into a ball.  
After a resting time of about 2 minutes flatten the balls and mould them into a long shaped loaf.

Excessive compression shall be avoided as French bread dough pieces are de-gassed less than are pan bread dough pieces.

Place the dough piece on a proofer tray, floured cloth or peel board. Seam downward into flour.

In case of processing retarded doughs place the dough pieces into a fridge of approx. 3 - 6 °C / 37 - 43 °F.

Final proofing: approx. 40 – 50 minutes

Baking: Before oven loading flip the dough pieces with the seam upward. Surface drying for approx. 5 minutes before introduce into the oven chamber. Deck oven, 240 °C / 460 °F falling to 210 °C / 410 °F. Steam is injected after loading the oven.  
Open damper 5 minutes before the end of the total baking time.  
This results in a fine, shiny crust with an even brown color and a crisp texture.

Baking time: 30 – 45 minutes, depending on scaling weight

## RECIPE

RIETMANN Pain Trappeur 50	
Art.-No. 0062022	5.000 kg
wheat flour	5.000 kg
yeast*	0.100 – 0.300 kg
water	6.300 – 6.500 kg

\* depending on dough system (straight or retarded dough)









# Le Vigneron

## PROCESSING

Mixing time: approx. 6 minutes on 1st speed (slow)  
approx. 7 – 9 minutes on 2nd speed (fast)

Dough temperature: 24 – 26 °C / 72 – 79 °F

Floor time: 20 – 30 minutes

Scaling weight: 600 – 850 g/pc.

Processing: Rounding the divided dough pieces in plenty of rye flour. The seam should enclose much rye flour. Place the dough pieces into bread pans, seam upward.

In case of processing retarded doughs place the dough pieces into a fridge of approx. 3 - 6 °C / 37 - 43 °F.

Final proofing: approx. 50 – 60 Min.

Baking: Surface drying for approx. 5 minutes before introduce into the oven chamber.  
Deck oven, 240 °C / 460 °F falling to 210 °C / 410 °F.  
Steam is injected after loading the oven.  
Open damper 5 minutes before the end of the total baking time.

Baking time: 40 – 50 minutes, depending on scaling weight

## RECIPE

RIETMANN Winzerkruste	
Art.-No. 0064750	5.000 kg
wheat flour	5.000 kg
yeast*	0.100 – 0.250 kg
water	5.900 – 6.400 kg

\* depending on dough system (straight or retarded dough)









# Les Benoitons

## PROCESSING

Mixing time:	approx. 10 minutes on 1st speed (slow) approx. 7 minutes on 2nd speed (fast) add soaked fruits during final mixing stage
Dough temperature:	28 – 30 °C / 82 – 86 °F
Floor time:	20 minutes
Scaling weight:	350 – 500 g/pc.
Processing:	The divided dough pieces will be formed into a long and thin shape (comparable with French baguette).  In case of processing retarded doughs place the dough pieces into a fridge of approx. 3 - 6 °C / 37 - 43 °F.
Final proofing:	approx. 40 – 50 minutes
Baking:	Deck oven, 220 °C / 430 °F Steam is injected after loading the oven. Open damper 10 minutes before the end of the total baking time.
Baking time:	30 – 40 minutes, depending on scaling weight

## SOAKED FRUITS

hazelnuts or almonds	0.400 kg
dried apricots	0.200 kg
raisins	0.200 kg
water ca.	0.400 kg

**Soaking time: 1 – 3 hours**

## RECIPE

RIETMANN Jack'son	
Art.-No. 0064822	10.000 kg
Soaked fruits	1.200 kg
yeast*	0.100 – 0.250 kg
water	6.500 – 7.000 kg

\* depending on dough system (straight or retarded dough)









# *Le Pain de Campagne*

## PROCESSING

Mixing time: approx. 10 minutes on 1st speed (slow)  
approx. 4 minutes on 2nd speed (fast)

Dough temperature: 22 – 24 °C / 72 – 75 °F

Floor time: 20 – 30 minutes

Scaling weight: 600 – 3000 g/pc.

Processing: The dough pieces will be shaped in round or long loaves.

Excessive compression shall be avoided as French bread dough pieces are de-gassed less than are pan bread dough pieces.  
For final proof place these into dusted baskets or cloth, seam upward.

Final proofing: approx. 40 – 60 minutes

Baking: Deck oven, 250 °C / 480 °F falling to 200 °C / 390 °F.  
Little steam is injected after loading the oven.  
Open damper 10 minutes before the end of the total baking time.  
This results in a fine, shiny crust with an even brown color and a crisp texture.

Baking time: 35 – 60 minutes, depending on scaling weight

## RECIPE

RIETMANN Seigle 3 en 1	
Art.-No. 0060038	3.000 kg
wheat flour	7.000 kg
salt	0.175 kg
yeast*	0.100 – 0.300 kg
water	6.500 – 7.000 kg

\* depending on dough system (straight or retarded dough)









# *Le Pain Torsadé*

## PROCESSING

Mixing time: approx. 15 minutes on 1st speed (slow)  
approx. 20 minutes on 2nd speed (fast)  
The dough has to clean the bowl.

Dough temperature: 22 – 24 °C / 72 – 75 °F

Floor time: Covered in a greased container  
for approx. 30 minutes at room  
temperature.

In case of processing retarded bulk doughs place the covered container into a  
fridge of approx. 3 - 6 °C / 37 - 43 °F for 15 to 20 hours.

Scaling weight: 350 – 600 g/pc.

Processing: Tilt the dough carefully on the dusted table. Divide into desired pieces.  
Take the single stripes on right and left end and twist.

Excessive compression shall be avoided as French bread dough pieces are de-gassed  
less than are pan bread dough pieces.

In case of processing retarded dough pieces place the dough pieces into a fridge of  
approx. 3 - 6 °C / 37 - 43 °F.

Final proofing: Skipped after carefully processing.

Baking: Deck oven, 240 °C / 460 °F falling to 200 °C / 390 °F. Lot steam is injected after  
loading the oven. Open damper 5 minutes before the end of the total baking time.  
This results in a fine, shiny crust with an even brown color and a crisp texture.

Baking time: 35 – 50 minutes, depending on scaling weight

## RECIPE

RIETMANN Pan da Rustico	
Art.-No. 0050081	2.000 kg
wheat flour	8.000 kg
yeast*	0.100 – 0.250 kg
water	6.800 – 7.700 kg

\* depending on dough system (straight or retarded dough)









# *Le Pain de Seigle*

## PROCESSING

Mixing time: approx. 6 minutes on 1st speed (slow)  
approx. 1 minutes on 2nd speed (fast)

Dough temperature: 26 – 28 °C / 79 – 82 °F

Floor time: 30 minutes

Scaling weight: 600 – 850 g/pc.

Processing: Rounding the divided dough pieces in plenty of rye flour. The seam should enclose much rye flour. For final proof place into dusted baskets or floured cloth, seam downward.  
Alternatively, you can bring the loaves into a long shape and put these onto dusted cloth. After dusting the surface again, you dock/score the surface many times.

In case of processing retarded doughs place the dough pieces into a fridge of approx. 3 – 6 °C / 37 - 43 °F.

Final proofing: approx. 50 minutes

Baking: Deck oven, 240 °C / 460 °F falling to 210 °C / 410 °F.  
Steam is injected after loading the oven.  
Allow steam to escape after 90 – 120 seconds.

Baking time: 45 minutes – 55 minutes, depending on scaling weight

## RECIPE

RIETMANN Seigle 3 en 1	
Art.-No. 0060038	10.000 kg
yeast*	0.100 – 0.300 kg
water	6.900 – 7.100 kg

\* depending on dough system (straight or retarded dough)









# *La Baguette Saveur*

## PROCESSING

- Mixing time: approx. 3 minutes on 1st speed (slow)  
approx. 5 minutes on 2nd speed (fast)
- Dough temperature: 23 – 25 °C / 73 – 77 °F
- Floor time: 20 – 30 minutes
- Scaling weight: 350 g/pc.
- Processing: The divided dough pieces will be oblong pre-shaped. After a resting time of about 5 - 10 minutes lengthen the dough pieces in the shape of typical French Baguette. Place the long loaves into dusted cloth or baguette baking trays. In case of processing retarded doughs place the dough pieces into a fridge of approx. 4 - 8 °C / 39 - 45 °F.
- Final proofing: Approx. 70 - 120 minutes at ambient temperature (24 - 26 °C / 75 - 79 °F)  
Covered with plastic foil to avoid excessive dried surface.
- Baking: Place the loaves on a peel board. Docking/Scoring the surface with a sharp blade to receive a good break and shred. The slash shall only break the surface. Deck oven, 240 °C / 460 °F falling to 210 °C / 410 °F.  
A moderate amount of steam is injected before and after loading the oven. Open damper 10 minutes before the end of the total baking time. This results in a fine, shiny crust with an even brown color and a crisp texture.
- Baking time: 23 minutes – 25 minutes

## AUTOLYSIS

wheat flour dark	2.000 kg
wheat flour light	7.000 kg
water	5.900 – 6.700 kg
Mixing	approx. 3 – 4 minutes slow
Dough temp.	20 – 22 °C / 68 – 72 °F
<b>Rest time:</b>	<b>20 – 30 minutes</b>

## RECIPE

RIETMANN Baguette Onze	
Art.-No. 0051040	1.000 kg
Autolyse dough	14.900 – 15.700 kg
yeast*	0.100 – 0.250 kg

\* depending on dough system (straight or retarded dough)









# *La Baguette Quinoa*

## PROCESSING

Mixing time: approx. 4 minutes on 1st speed (slow)  
approx. 7 minutes on 2nd speed (fast)

Dough temperature: 24 – 26 °C / 75 – 79 °F

Floor time: 30 minutes – 60 minutes

Scaling weight: 350 g/pc.

Processing: The divided dough pieces will be oblong pre-shaped.  
After a resting time of about 2 - 5 minutes bring the dough pieces in the final length like French Baguette.  
Place the long loaves into dusted cloth or baguette baking trays.

In case of processing retarded doughs place the dough pieces into a fridge of approx. 4 - 8 °C / 39 - 45 °F.

Topping: Suggested decoration: semolina of wheat or corn.

Final proofing: approx. 50 Min.

Baking: Place the loaves on a peel board. Docking/Scoring the surface with a sharp blade to receive a good break and stand. The slash shall only break the surface. Deck oven, 240 – 250 °C / 460 – 480°F.  
A moderate amount of steam is injected before and after loading the oven.  
Open damper 10 minutes before the end of the total baking time.  
This results in a fine, shiny crust with an even brown color and a crisp texture.

Baking time: 24 minutes – 26 minutes

## RECIPE

RIETMANN Quinoa Baguette France		
Art.-No. 0062017		5.000 kg
wheat flour		5.000 kg
yeast*		0.100 – 0.300 kg
water		6.500 – 7.300 kg

\* depending on dough system (straight or retarded dough)









# *Le Maïs d'Or*

## PROCESSING

Mixing time: approx. 3 minutes on 1st speed (slow)  
approx. 6 minutes on 2nd speed (fast)

Dough temperature: 24 – 26 °C / 75 – 79 °F

Floor time: 20 minutes

Scaling weight: 450 g/pc.

Processing: The divided dough pieces will be pre-shaped, such as rounding into a ball.  
After an additional resting time of about 5 - 10 minutes flatten the ball and mould it into a long shaped loaf.  
Suitable for hearth and/or pan bread.

In case of processing retarded doughs place the dough pieces into a fridge of approx. 4 - 8 °C / 39 - 45 °F.

Final proofing: approx. 45 – 50 Min.

Baking: Docking/Scoring the surface with a sharp blade. The slash must only break the surface.  
Deck oven, 210 °C / 410 °F falling to 180 °C / 360 °F  
A moderate amount of steam is injected before and after loading the oven.  
Open damper 10 minutes before the end of the total baking time.  
This results in a fine, shiny crust with a golden color and a crisp texture.

Baking time: 30 – 35 minutes

## RECIPE

RIETMANN Goldmais 50	
Art.-No. 0063121	5.000 kg
wheat flour	5.000 kg
yeast*	0.100 – 0.300 kg
water	5.200 – 5.600 kg

\* depending on dough system (straight or retarded dough)









# Triticum

## PROCESSING

Mixing time: approx. 8 minutes on 1st speed (slow)  
approx. 4 minutes on 2nd speed (fast)

Dough temperature: 24 – 26 °C / 75 – 79 °F

Floor time: 30 – 45 minutes

Scaling weight: 600 g/pc.

Processing: Rounding the divided dough pieces in wheat flour or Rietmann Triticum Mix.  
For final proof place these into dusted baskets or cloth, seam downward.

In case of processing retarded doughs give the dough pieces into a fridge of approx. 4 - 8 °C / 39 - 45 °F.

Final proofing: approx. 50 – 60 minutes

Baking: Tilt the bread loaves onto a peel board. Seam upward.  
Surface drying for approx. 5 minutes before introduce into the oven chamber.  
Deck oven, 240 °C / 460 °F falling to 210 °C / 410 °F.  
Steam is injected after loading the oven.  
Open damper 5 minutes before the end of the total baking time

Baking time: 40 – 50 minutes

## RECIPE

RIETMANN Bio Triticum	
Art.-No. 0015120	5.000 kg
(Organic) wheat flour	5.000 kg
(Organic) yeast*	0.100-0.200 kg
water	6.500 – 6.800 kg

\* depending on dough system (straight or retarded dough)



DE-KO-006  
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# *Epeautre et Miel*

## PROCESSING

Mixing time:	approx. 4 minutes on 1st speed (slow) approx. 4 – 6 minutes on 2nd speed (fast)
Dough temperature:	24 – 26 °C / 75 – 79 °F
Floor time:	10 minutes
Scaling weight:	75 – 80 g/pc.
Intermediate proof:	10 – 15 minutes
Processing:	Dividing and molding on a greased molding plate. The rounded dough pieces shall be placed on a floured cloth or peel board, seam downwards.
Final proofing:	approx. 40 – 50 minutes
Baking:	Flip bread rolls before oven loading, seam upwards Deck oven 240 °C / 460 °F Steam is injected after oven loading Open damper 2 minutes before the end of the total baking time.
Baking time:	20 – 22 minutes

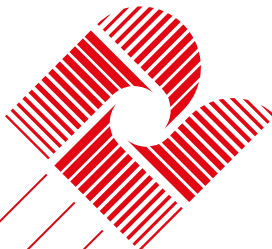
## RECIPE

RIETMANN Dinkel-Honig-Krustis	
Art.-No. 0021031	10.000 kg
yeast*	0.100 – 0.350 kg
water	5.200 – 5.600 kg

\* depending on dough system (straight or retarded dough)







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