

SPELT & HONEY ROLLS



Recipe

Rietmann Spelt & Honey Rolls	10.000 kg
Yeast	0.300 kg
Water	5.400 kg
Total	15.700 kg

Processing

Mixing Time	approx. 4 min. 1 st speed (slow) approx. 4 - 6 min. 2 nd speed (fast)
Dough Temperature	24 - 26 °C / 75 - 79 °F
Floor Time	10 - 15 min.
Intermediate Proofing	10 - 15 min.
Scaling Weight	75 - 80 g/pc.
Processing	While rounding enclose some oil/shortening into the seam. Dip seam into spelt flour and prove with seam downwards.
Final Proofing	40 - 50 min.
Baking	Flip rolls before oven loading. Bake at 230 °C / 455 °F with moderate steam. Open damper two minutes before the end of baking time.
Baking Time	20 - 22 min.

Theodor Rietmann GmbH

Grostownstraße 1, 66740 Saarlouis, Germany
Phone +49 6831 937-0, info@rietmann.de, www.rietmann.de