

SUPERIOR BURGER WHITE GLUTENFREE



Recipe

Rietmann Glutenfree - Superior Burger White	5,000 kg
Water, lukewarm	4,500 kg
Dreid yeast	7 bags, 0,049 kg
Total	9,549 kg

Processing

Mixing time	2 min. Stufe 1 (slow) 2 min. 2 nd speed (fast), with paddle
Floor time	15 min.
Baking	230 °C falling to 210 °C
Baking time	30 min.



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WHITE - GLUTENFREE

Theodor Rietmann GmbH

Grostownstraße 1, 66740 Saarlouis, Germany

Tel. +49 6831 937-0, info@rietmann.de, www.rietmann.de

