

COUNTRY BREAD GLUTEN FREE



Recipe

Rietmann Gluten-free - Country Bread.	10.000 kg
Salt	0.250 kg
Yeast	0.300 kg
Water	8.500 kg
Total	.19.050 kg

Processing

Mixing Time	approx. 3 min. 1 st speed (slow) approx. 3 min. 2 nd speed (fast), with paddle
Dough Temperature	approx. 30 °C / 86 °F
Floor Time	15 min.
Scaling Weight	600 g for tin size 12 x 9 x 9 cm
Processing	Round dough pieces with wet hands and place in baking pan or process dough with a depositor. Dust dough with gluten free flour (e.g. rice flour).
Final Proofing	15 - 20 min.
Baking	230 °C / 450 °F falling to 200 °C / 390 °F, with moderate steam.
Baking Time	50 - 55 min.

Theodor Rietmann GmbH

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