

GLUTEN FREE PIZZA



Recipe

Rietmann Gluten-free - Rolls & Pizza	10.000 kg
Vegetable oil	1.000 kg
Yeast	0.300 - 0.400 kg
Water	approx. 8.000 kg
Total	19.300 - 19.400 kg

Processing

Mixing Time	approx. 3 min. 1 st speed (slow) approx. 3 min. 2 nd speed (fast), with spiral
Dough Temperature	24 °C / 75 °F
Scaling Weight	180 g/pizza
Processing	Round the dough, sheet to a thickness of 2 - 3 mm and put onto baking sheets. Add toppings after proofing.
Final Proofing	40 - 50 min.
Baking	240 °C / 465 °F
Baking Time	10 - 12 min.

Theodor Rietmann GmbH

Grostownstraße 1, 66740 Saarlouis, Germany

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