

GLUTEN FREE ROLLS



Recipe

Rietmann Gluten-free - Rolls & Pizza	10.000 kg
Vegetable oil	0.500 kg
Yeast	0.300 - 0.400 kg
Water	approx. 8.400 kg
Total	19.200 - 19.300 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	80 - 90 g/pc.
Processing	Round the dough, mould and put the dough pieces onto baking sheets. After proofing cut the top diagonally twice.
Final Proofing	40 - 50 min.
Baking	240 °C / 465 °F falling to 230 °C / 445 °F, with moderate steam.
Baking Time	22 - 24 min.

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