

BUCKWHEAT MULTISEED-BREAD GLUTEN FREE



Recipe

Rietmann Multi Cereal Bread Gluten Free.	10.000 kg
Salt	0.200 kg
Yeast	0.300 kg
Water	7.500 kg
Total	.18.000 kg

Processing

Mixing Time	approx. 3 min. 1 st speed (slow) approx. 3 min. 2 nd speed (fast), until smooth
Dough Temperature	approx. 30 °C / 86 °F
Floor Time	approx. 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. Cover dough with seed mixture.
Topping	Mixture of linseed, sesame and sunflower seeds
Final Proofing	approx. 20 min.
Baking	235 °C / 455 °F falling to 200 °C / 392 °F, with moderate steam
Baking Time	50 - 55 min.

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R I E T M A N N

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