

PROTEIN QUINOA BREAD



Recipe

Rietmann Original Protein Bread	10.000 kg
Yeast	0.400 kg
Water	8.500 kg
Total18.900 kg

Processing

Mixing Time	approx. 12 min. 1 st speed (slow) approx. 12 min. 2 nd speed (fast)
Dough Temperature	approx. 30 °C / 86 °F
Scaling Weight	450 g/pc.
Processing	Round the dough pieces after dividing, cover the pieces with topping and place them in an appropriate baking pan.
Topping	Mix of sesame seeds, sunflower seeds and linseed
Final Proofing	35 - 45 min.
Baking	230 °C / 450 °F falling to 210 °C / 410 °F, with little steam. Open damper after two minutes and keep it open until the end of baking time.
Baking Time	approx. 50 min.

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