

QUINOETTE



Recipe

Rietmann Quinoette.	5.000 kg
Wheat flour	5.000 kg
Yeast	0.250 kg
Water	7.000 kg
Total	.17.250 kg

Processing

Mixing Time	approx. 4 min. 1 st speed (slow) approx. 1 min. 2 nd speed (fast)
Dough Temperature	24 - 26 °C / 75 - 79 °F
Floor Time	approx. 40 min.
Scaling Weight	350 g/pc.
Processing	Pre-shape the dough pieces oblongly. After 10 - 15 minutes resting time bring the dough pieces in the final baguette shape. Place them on cloth dusted with durum semolina or on baguette trays.
Topping	Durum semolina
Final Proofing	40 - 50 min.
Baking	Place the Quinoette on a peel board. Cut the top diagonally 3 - 4 times or lengthwise once. 240 °C / 465 °F, with moderate steam. Open damper 10 minutes before the end of baking time.
Baking Time	24 - 26 min.

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