

BAGUETTE QUINOA



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0062017

Recipe

Rietmann Quinoa Baguette France	5.000 kg
Wheat Flour	5.000 kg
Yeast	0.120 - 0.300 kg
Water	6.500 - 7.000 kg
Total	16.620 - 17.300 kg



Rezept

Rietmann Quinoa Baguette France	5,000 kg
Weizenmehl Type 550	5,000 kg
Hefe	0,120 - 0,300 kg
Wasser	6,500 - 7,000 kg
Gesamt	16,620 - 17,300 kg

Recette

Rietmann Quinoa Baguette France	5,000 kg
Farine de blé	5,000 kg
Levure	0,120 - 0,300 kg
Eau	6,500 - 7,000 kg
Total	16,620 - 17,300 kg

Ricetta

Rietmann Quinoa Baguette France	5,000 kg
Farina di frumento	5,000 kg
Lievito	0,120 - 0,300 kg
Acqua	6,500 - 7,000 kg
Totale	16,620 - 17,300 kg

Receta

Rietmann Quinoa Baguette France	5,000 kg
Harina de trigo	5,000 kg
Levadura	0,120 - 0,300 kg
Agua	6,500 - 7,000 kg
Total	16,620 - 17,300 kg