

Rietmann **Mediterranean**

Your premix for Mediterranean
baguette with chia seeds



SUPER CRUSTY, SUPER MOIST, SUPER TASTY

Mediterranean baguette with chia seeds

Rietmann Mediterranean	5.000 kg
Wheat flour T550	5.000 kg
Yeast	0.150 kg
Water, approx.	6.500 kg
Total weight	16.650 kg

Knead:	approx. 4 + 9 mins., 26 - 28°C, Spiral kneader
Dough rest:	30 mins.
Initial weight:	350 g / pce.
Proofing interruption:	16 - 20 hrs. at approx. 6°C
Final proof:	70 - 120 mins., room temperature
Bake at:	240 - 250°C, moderate steam
Baking time:	23 - 25 mins.

Item no. 0020103



Online recipes



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