

Rietmann **Mediterranean**

Your premix for Mediterranean
country loaf with chia seeds



SUPER CRUSTY, SUPER MOIST, SUPER TASTY

Mediterranean country loaf 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 + 8 mins., 26 - 28°C, Spiral kneader
Dough rest:	30 mins.
Initial weight:	450 g / pce.
Proofing interruption:	16 - 20 hrs. at approx. 6°C
Final proof:	70 - 120 mins., room temperature
Bake at:	240 - 250°C, with plenty of steam
Baking time:	30 - 35 mins.

For a rustic crust formation, make sure to work sufficient rye flour in at the dough seam.

Item no. 0020103



Online recipes



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