

Rietmann **Mediterranean**

Your premix for Mediterranean
farmhouse loaf with chia seeds



SUPER CRUSTY, SUPER MOIST, SUPER TASTY

Mediterranean farmhouse loaf with chia seeds

Rietmann Mediterranean	3.000 kg
Rye flour	0.500 kg
Single-stage sourdough (dough absorption ratio 180)	2.700 kg
Wheat flour T550	5.000 kg
Caraway	0.010 kg
Salt	0.090 kg
Yeast	0.100 kg
Water, approx.	5.500 kg
Total weight	16.900 kg

Knead: approx. 5 + 7 mins., 26 - 28°C,
Spiral kneader

Dough rest: 60 mins.

Initial weight: 1730 g / pce. (1500 g loaf)

Proofing interruption: 16 - 20 hrs. at approx. 6°C

Final proof: approx. 30 mins.,
room temperature

Bake at: 220°C, falling to 210°C,
with steam

Baking time: 60 - 65 mins.

For a rustic crust formation process with flour. Place in
floured proofing baskets with the seam facing down.

Item no. 0020103



Online recipes



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