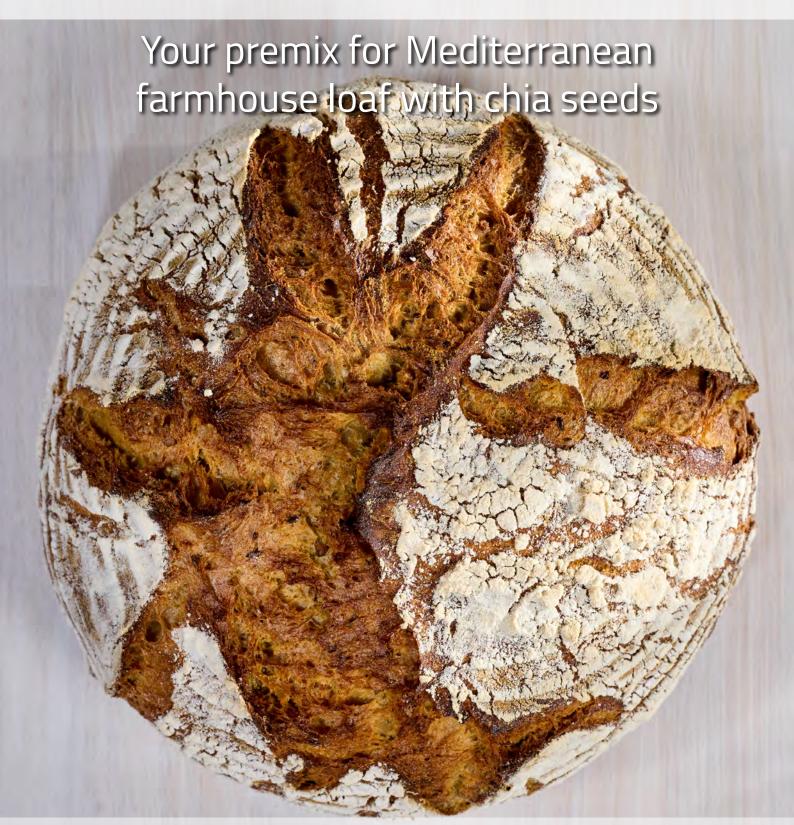
Rietmann **Mediterranean**



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 aborption 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

220°C, falling to 210°C, Bake at:

with steam

60 - 65 mins. Baking time:

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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