

Rietmann **Mediterranean**

Your premix for Mediterranean
rustico with chia seeds



SUPER CRUSTY, SUPER MOIST, SUPER TASTY

Mediterranean rustico 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: approx. 70 - 120 mins.,
room temperature

Bake at: 240 - 250°C, moderate steam

Baking time: 23 - 27 mins.

Item no. 0020103



Online recipes



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