

Rietmann **Mediterranean**

Your premix for Mediterranean
tin loaf with chia seeds



SUPER MOIST & SUPER TASTY

Mediterranean tin loaf with chia seeds

Rietmann Mediterranean	3.000 kg
Wheat flour T550	7.000 kg
Fat	0.300 kg
Salt	0.090 kg
Yeast	0.300 kg
Water, approx.	5.500 kg
Total weight	16.190 kg

Knead:	approx. 5 + 8 mins., 26 - 28°C, Spiral kneader
Dough rest:	10 mins.
Initial weight:	550 g / pce.
Preparation:	round top
Final proof:	approx. 45 mins.
Bake at:	235°C, falling to 220°C
Baking time:	approx. 30 mins.

Item no. 0020103



Online recipes



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