

# Rietmann **Mediterranean**

Your premix for Mediterranean  
focaccia with chia seeds



**SUPER MOIST & SUPER TASTY**



# Mediterranean focaccia with chia seeds

Rietmann Mediterranean	5.000 kg
Wheat flour T550	5.000 kg
Yeast	0.120 kg
Water, approx.	6.700 kg

**Total weight 16.820 kg**

Knead:	approx. 4 + 8 mins., 24 - 26°C, Spiral kneader
Dough rest:	60 mins.
Initial weight:	1700 g (60 x 40 cm baking sheet)
Proofing interruption:	16 - 20 hrs. at approx. 6°C
Final proof:	90 - 120 mins., room temperature

Make a few deepenings in the risen dough with your fingers and brush with olive oil. Then sprinkle e.g. with coarse salt and Italian herbs.

Bake at:	240°C, falling to 210°C
Baking time:	approx. 25 mins.

Item no. 0020103



Online recipes



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