

Rietmann **Mediterranean**

Your premix for Mediterranean
mini ciabatta with chia seeds



SUPER CRUSTY, SUPER MOIST, SUPER TASTY

Mediterranean mini ciabatta with chia seeds

Rietmann Mediterranean	4.000 kg
Wheat flour T550	6.000 kg
Olive oil	0.400 kg
Salt	0.040 kg
Yeast	0.100 kg
Water, approx.	6.000 - 6.500 kg
Total weight	16.540 - 17.040 kg

Knead:	approx. 5 + 7 mins., 24 - 26°C, Spiral kneader
Dough rest:	30 mins.
Initial weight:	120 g / pce.
Proofing interruption:	16 - 20 hrs. at approx. 6°C
Preparation:	as usual for ciabatta
Final proof:	60 - 90 mins., room temperature
Bake at:	240 - 250°C, with plenty of steam
Baking time:	22 - 25 mins.

Item no. 0020103



Online recipes



Theodor Rietmann GmbH

Phone 049 (0)6831 937 0

info@rietmann.de

www.rietmann.de