



BAGUETTE QUINOA

Recipe

Rietmann Baguette Quinoa	5.000 kg
Wheat flour	5.000 kg
Yeast	0.300 kg
Water	approx. 6.500 kg
Total	16.800 kg

Processing

Kneading	4 min. 1st speed (slow) 7 - 9 min. 2nd speed (fast)
Dough temperature	23 - 26 °C / 73 - 79 °F
Floor time	40 min.
Scaling weight	350 g
Processing	Pre-shape the dough pieces oblongly. After 10 - 15 minutes resting time bring the dough pieces in the final baguette shape. Place them on cloth dusted with durum semolina or on baguette trays.
Topping	Durum wheat semolina
Final Proofing	30 min.
Baking	After proofing cut the top diagonally twice. 3 - 4 times or lengthwise once. 240 °C / 465 °F, with moderate steam. Open damper 10 minutes before the end of baking time.
Baking time	25 - 30 min.

This product is particularly suitable for long-term dough process.

Theodor Rietmann GmbH

Großtroßstraße 1, 66740 Saarlouis, Germany
Tel. +49 6831 937-0, info@rietmann.de, www.rietmann.de

