



# COUNTRY BREAD GLUTEN-FREE

DE-ÖKO-006

## /// Recipe

|  |                  |
|--|------------------|
| Rietmann Country Bread Gluten-free . . . . . | 10.000 kg        |
| Salt . . . . .                               | 0.200 kg         |
| Yeast . . . . .                              | 0.250 kg         |
| Water . . . . .                              | approx. 8.500 kg |
| <b>Total . . . . .</b>                       | <b>18.950 kg</b> |

## /// Processing

|                          |   |
|--------------------------|---|
| <b>Mixing</b>            | 3 min. 1st speed (slow)<br>3 min. 2nd speed (fast)  |
| <b>Dough temperature</b> | 30 °C / 86 °F   |
| <b>Floor time</b>        | 15 min.   |
| <b>Scaling weight</b>    | 600 g   |
| <b>Processing</b>        | Shape the dough pieces with wet hands and place in pans or use a suitable dosing machine. Sprinkle dough pieces with gluten-free flour (e.g. rice flour). |
| <b>Final Proofing</b>    | 15 - 20 min.  |
| <b>Baking</b>            | 230 °C falling to 200 °C / 445 °F falling to 95 °F, with moderate steam   |
| <b>Baking time</b>       | 50 - 55 min.  |