



DELIBRIOCHE

/// Recipe

Rietmann Delibrioche	10.000 kg
Yeast	0.500 kg
Water	approx. 2.500 kg
Liquid whole eggs	2.500 kg
Total	15.500 kg

/// Processing

Kneading	5 min. 1st speed (slow) 12 - 15 min. 2nd speed (fast)
Dough temperature	28 °C / 82 °F
Floor time	30 min.
Scaling weight	360 g (8 x45 g)
Baking	170 °C / 340 °F
Baking time	35 min.

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

Theodor Rietmann GmbH

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