



KLEINE SPRÖSSLINGE

Recipe

Soaked grain:

Rietmann Kleine Sprösslinge	4.000 kg
Water	approx. 4.600 kg
Total	8.600 kg

Soaking time

.	at least 1 h
.	alternatively in the fridge overnight

Roll dough:

Soaked grain	8.600 kg
Spelt flour Type 630.	6.000 kg
Böcker Sprouts	0.750 kg
Salt	0.180 kg
Yeast	0.400 kg
Total	15.750 kg

Processing

Kneading	5 min. 1st speed (slow) 3 - 5 min. 2nd speed (fast)
Dough temperature	24 - 26 °C / 75 - 79 °F
Bale proofing	20 min.
Scaling weight	80 g / piece
Form	angular pressed
Topping	Sprössling Topping or spelt flakes & sunflower seeds
Baking	Standard for rolls

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