



LE MONARQUE

Recipe

Rietmann Le Monarque	5.000 kg
Wheat flour	5.000 kg
Yeast	0.200 kg
Water	approx. 6.500 kg
Total	16.700 kg

Processing

Kneading	5 min. 1st speed (slow) 8 - 10 min. 2nd speed (fast)
Dough temperature	25 - 26 °C / 77 - 79 °F
Floor time	30 min.
Scaling weight	450 g
Final Proofing	50 - 60 min.
Baking	240 °C falling to 220 °C / 465 °F falling to 430 °F
Baking time	35 - 40 min.

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

Theodor Rietmann GmbH

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

