



PIZZA GLUTEN-FREE

Recipe

Rietmann Pizza & Rolls Gluten-free	10.000 kg
Yeast	0.300 - 0.400 kg
Water	approx. 8.000 kg
Vegetable oil	1.000 kg
Total	19.300 - 19.400 kg

Processing

Kneading	3 min. 1st speed (slow) 3 min. 2nd speed (fast)
Dough temperature	24 °C
Scaling weight	180 g / pizza
Processing	Round the dough, sheet to a thickness of 2 - 3 mm and put on baking pans. Add toppings after proofing.
Final Proofing	40 - 50 min.
Baking	240 °C falling to 220 °C / 465 °F falling to 430 °F
Baking time	10 - 12 min.

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