



PURES GLÜCK

Recipe

Rietmann Pures Glück	7.000 kg
Sunflower seeds	1.500 kg
Pumpkin seeds	1.500 kg
Vegetable oil	0.300 kg
Water (45 °C)	approx. 7.500 kg
Total	17.800 kg

Processing

Base dough	Pour the full amount of water over the mixture and mix thoroughly. Cover the base dough and leave to soak for at least 30 minutes.
Further processing	After soaking, put the basic dough in a kneader and add the oil.
Kneading	approx. 7 min. 1st speed (slow)
Scaling weight	560 g
Processing	Shape the dough pieces with wet hands, press lightly into the topping and place in pans.
Topping	seed mixture
Baking	180 °C / 355 °F, without steam, with closed damper
Baking time	approx. 80 min.