



ROLLS GLUTEN-FREE

/// Recipe

Rietmann Pizza & Rolls Gluten-free	10.000 kg
Yeast	0.300 - 0.400 kg
Water	approx. 8.400 kg
Vegetable oil	0.500 kg
Total	19.200 - 19.300 kg

/// Processing

Kneading	3 min. 1st speed (slow) 3 min. 2nd speed (fast)
Dough temperature	24 °C / 75 °F
Scaling weight	80 - 90 g / piece
Processing	Round the dough, mould and put the dough pieces on trays. After proofing cut the top diagonally twice.
Final Proofing	40 - 50 min.
Baking	240 °C falling to 220 °C / 465 °F falling to 430 °F, with moderate steam
Baking time	22 - 24 min.

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