



SARRASINO

/// Recipe

Rietmann Sarrasino	5.000 kg
Wheat flour	5.000 kg
Yeast	0.200 kg
Water	approx. 5.600 kg
Total	15.800 kg

/// Processing

Kneading	4 min. 1st speed (slow) 7 - 8 min. 2nd speed (fast)
Dough temperature	24 - 26 °C / 75 - 79 °F
Floor time	20 - 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	Baguette 20 min., Bread 35 - 40 min.

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

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