



**RIETMANN
GLUTEN FREE**





Discover our wide selection of
gluten-free baking mixes.
Gluten-free. Safe. Delicious.



Rietmann Gluten Free Buns

Rietmann GF White Bread 0070100	10.000 kg
Water, cold	9.000 kg
Yeast	1.000 kg
Total	20.000 kg

Mix all ingredients in a bowl until smooth. Pipe into burger bun shapes using a pastry bag and sprinkle with topping.

Kneading:	1 min slow, 2 min fast
Proof:	30 min
Baking:	210 °C, approx. 30 minutes with steam, damper closed

Rietmann Gluten Freees Seed Bread & Baguette

Rietmann GF Rolls & Pizza 0070130	3.500 kg
Saatenbrotmix 0070002	1.500 kg
Water	4.000 kg
Vegetable oil	0.205 kg
Yeast	0.200 kg
Salt	0.020 kg
Total	9.425 kg

Dissolve the yeast in the water. Prepare the dough using the all-in method.

Kneading: 2 min. slow, 2 min. fast

Bread

Weigh the dough pieces, shape them into rounds, and press them into the mixed seed topping.

Baguette

Weigh out 350 g, roll into long strips and shape into baguettes, then press into the topping.

Proof: approx. 45 min.

Baking: 230°C falling to 210°C,
with steam, depending on
the pastry 40–45 minutes





Rietmann Gluten Free Rolls

Rietmann GF 0070130 Rolls & Pizza	10.000 kg
Vegetable oil	0.500 kg
Yeast	0.300 – 0.400 kg
Water, approx.	8.400 kg
Total	19.200 – 19.300 kg

Kneading:	3 min. fast, 3 min. slow
Teigtemperatur:	24 – 26 °C
Teigruhe:	none

Processing: After dividing, shape the dough pieces round, roll them out lengthwise, and place them seam-side down on baguette or perforated baking sheets. Make two diagonal cuts in each piece before baking.

Final proof:	approx. 40 – 50 min.
Baking:	240 °C falling to 220 °C, with steam, 22 – 24 min.



Rietmann Gluten Free Bagels

Rietmann GF Rolls & Pizza 0070130	10.000 kg
Water	8.300 kg
Vegetable oil	0.500 kg
Yeast	0.400 kg
Total	19.200 kg

Bain-Marie

Bring 2 liters of water to a boil. Once the water is boiling, reduce the heat and add 20 g of baking soda and 2 tablespoons of honey.

Dissolve the yeast in the water. Prepare the dough using the all-in method.

Weigh out 80 g pieces of dough, shape them into balls, poke a hole in each ball and widen it slightly with your fingers. Then leave the bagels to prove for approx. 30 minutes. In the meantime, prepare the bain-marie. Cook the bagels on each side for approx. 20 seconds and place them on a rack. Sprinkle with topping and place on a baking sheet in the oven.

Bake the bagels in a preheated oven at 200°C for about 20–25 minutes.

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Gluten Free Ciabatta

Rietmann GF Rolls & Pizza 0070023	10.000 kg
Water, cold	10.000 kg
Olive oil	0.600 kg
Yeast	0.200 kg
Sugar	0.200 kg
Total	21.000 kg

Mix all ingredients in a bowl until smooth. Place in an oiled tub and store in the refrigerator overnight. Fold together the next morning. After two hours, when the dough has relaxed, divide with a metal scraper and dust with rice flour.

Kneading:	2 min slow, 2 min fast
Dough rest:	over night
Proof:	40 – 80 min
Baking:	230 °C falling to 210 °C, approx. 30 minutes, with steam, damper closed

The baking time is reduced for mini ciabatta.





Rietmann Gluten Free Pizza Base

Rietmann GF Rolls & Pizza 0070130	10.000 kg
Vegetable oil	1.000 kg
Yeast	0.300 – 0.400 kg
Water, cold	8.000 kg
Total	19.300 – 19.400 kg

Kneading:	3 min. slow, 3 min. fast
Dough temperature:	24 – 26 °C
Dough rest:	none
Scaling weight:	0.180 kg per Pizza

After dividing the dough pieces, shape them into rounds, then roll them out into round flatbreads approx. 2–3 mm thick and place them on pizza trays. Add the toppings before baking.

Final proof:	approx. 40 – 50 minutes
Baking:	240 °C, 10 – 12 min.



Rietmann Gluten Free Grissini

Rietmann GF Rolls & Pizza 0070130	10.000 kg
Water, lukewarm	7.300 kg
Olive oil	0.800 kg
Yeast	0.400 kg
Sugar	0.200 kg
Total	18.700 kg

Kneading: 2 min. slow, 2 min. fast

Roll out the dough to 6 mm thick, brush/spray with water and sprinkle with poppy seeds, sesame seeds or similar.

Proof: approx. 40 minutes
Baking: 220 °C,
approx. 15 – 20 minutes



Rietmann Gluten Free Pound Cake

Rietmann GF Pound Cake 0070110	10.000 kg
Vegetable oil	4.800 kg
Eggs	4.800 kg
Water	0.600 kg
Total	20.200 kg

Mix all ingredients for 3 minutes, slow speed, using a flat beater or coarse whisk.

Baking sheet 60 x 40 cm

Scaling weight:	2.800 kg
Baking:	190 – 200 °C
	approx. 30 – 35 minutes

Pound Cake

Scaling weight:	900 g
Baking	190°C, approx. 50 minutes

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Gluten Free Cantuccini

Rietmann GF Pound Cake 0070110	10.000 kg
Whole Egg	4.000 kg
Butter	4.000 kg
Water	0.500 kg
whole almonds, hazelnuts, or pistachios	5.000 kg
Total	23.500 kg

Soak whole almonds, hazelnuts, or pistachios in water (at least 4 hours).

Flavoring: bitter almond extract or lemon zest (as needed).

Mix all ingredients except the nuts with the flat beater (3 minutes slow + 3 minutes fast). Then add the soaked almonds, hazelnuts, or pistachios. Using a pastry bag without a nozzle, pipe 2 to 3 cm wide strips onto a baking sheet and bake at 180 °C for 20 minutes. After baking, leave to harden in the refrigerator for 2 hours, then cut into 1 cm wide slices and place on their side on a baking tray.

Second baking process (drying) at 120 to 130 °C for 30–35 minutes (depending on the size of the cantuccini).



Rietmann Gluten Free Brownies

Rietmann GF Brownie 0070103	10.000 kg
Whole milk chocolate chips	1.000 kg
Vegetable oil	4.600 kg
Whole egg	3.000 kg
Water	1.000 kg
Total	19.600 kg

Mix all ingredients slowly for 3 minutes using an all-in method with a flat beater or coarse whisk.

Baking: 190 – 200 °C
approx. 30 – 40 minutes





Rietmann Gluten Free Biscuits

Rietmann GF Pound Cake 0070110	10.000 kg
Whole Egg	1.000 kg
Butter	3.000 kg
Total	14.000 kg
Diced candied orange peel	1.000 kg
Diced candied lemon peel	1.000 kg
Sultanas (washed, soaked)	1.000 kg

Alternatively, nuts, chocolate chips, or other candied fruits can also be used.

Mix all ingredients with a dough hook for 3 minutes. Add the candied fruit and sultanas or nuts and form rolls with a diameter of 2 cm. Brush the rolls with egg, then roll them in sugar, flaked almonds, or chopped almonds, as desired. Then chill and allow to harden. Once hardened, cut into slices approx. 1 cm thick and place on baking sheets.

Baking (deck oven): 170 – 180 °C for 10 – 12 min.

Rietmann Gluten Free Ice Cream Cone

Rietmann GF Pound Cake 0070110	10.000 kg
Water	3.000 kg
Whole egg	2.000 kg
Butter	4.000 kg
Total	19.000 kg

Mix all ingredients for 3 minutes on slow speed using a flat beater or coarse whisk. Preheat the waffle iron to 175°C and bake the waffles for approx. 1 minute, then roll them up.





Rietmann Gluten Free Chocolate-Cookies

Rietmann GF Brownie 0070103	10.000 kg
Whole egg	1.000 kg
Butter	3.000 kg
Total	14.000 kg

Mix all ingredients with a flat beater for 3 minutes. Then form small balls from the dough, roll them in powdered sugar, and let them harden in the refrigerator.

Baking (deck oven):	170 – 180 °C
	10 – 12 minutes

Rietmann Gluten Free Cookies with Chocolate-Chips

Rietmann GF Pound Cake 0070110	10.000 kg
Whole egg	1.000 kg
Butter	3.000 kg
Total	14.000 kg
Chocolate chips	1.000 kg

Mix all ingredients with a flat beater for 3 minutes.
Finally, add the chocolate chips. Then form small balls
from the dough and leave to harden in the refrigerator.

Baking (deck oven):	170 – 180 °C
	10 – 12 minutes





Rietmann Gluten Free Muffins

Rietmann GF Pound Cake 0070110	10.000 kg
Vegetable oil	4.800 kg
Eggs	4.800 kg
Water	0.600 kg
Total	20.200 kg

Mix all ingredients with a flat beater or whisk for 3 minutes on slow speed. Bake muffins at 190°C for approx. 25 minutes with a little steam. Open the damper ten minutes before the end of the baking time.

Rietmann Gluten Free Waffles

Rietmann GF Pound Cake 0070110	10.000 kg
Vegetable oil	4.800 kg
Eggs	4.800 kg
Water	0.600 kg
Total	20.200 kg

Mix all ingredients with a flat beater or whisk for 3 minutes on slow speed.

Preheat the waffle iron to 175°C and bake the waffles for approx. 1–1.5 minutes.





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