

Bakers with passion

*The Ruetz family of bakers has been writing history together since 1899.
Now in its fifth generation, the family business continues to
pursue the vocation of the bakery trade with "loaf" and soul just as it did then,
baking
delicacies for all the senses.*

When Ferdinand Ruetz took the first home-baked bread out of the oven 120 years ago, he probably did not think that he was writing company history. Since 1899, the baker's gene has been passed on in the same way as the company, which has been in family hands since its beginnings. And this is out of conviction. Because today, in the fifth generation, you can still feel and taste that the Ruetz family is called to bake.

Bakers with a passion for the best taste

Bread dough recipe:

You need this for the roll dough for about 15 rolls:

500g	wheat flour type 700 (green pack from the smoke mill)
10g	salt
15g	yeast
350ml	water lukewarm
5g	sugar

Preparation:

1. Knead the ingredients well to a smooth dough. In the food processor about 3 minutes slowly and 5-6 minutes fast.
2. Then cover and leave to rest in a warm place for about 20 minutes.
Then portion the dough into 60g pieces and "grind" into small balls. This with as little flour as possible.
3. Now comes the king discipline hand "beat":
The individual pieces of dough are pressed into an oval shape (but not too flat). The upper part of the dough is pressed into the middle above the thumb. Divide the dough with the back of your hand and put the next flap of dough in the middle and press it firmly.
Repeat this procedure 5 times. This should result in a star shape.
4. Place the roll upside down on a baking tray lined with baking paper and leave to rest for approx. 25 minutes, then cover again. Then turn the roll over, sprinkle with water and bake in a preheated oven at 220° with top and bottom heat until golden brown.

Sweet plait dough recipe:

You need this for three cute braids:

500g wheat flour type 700 (green pack from the smoke mill)
20g yeast
200ml milk
5 eggs
100g butter
100g icing sugar
10g salt
possibly 1-2 pkg. vanilla sugar (depending on taste) additionally

2 eggs with a little milk to wipe off

Preparation:

1. First, dissolve the yeast in approx. 60 ml milk with a fork. Add a tablespoon of icing sugar and stir in enough flour to make the whole thing thick.
2. Place in a warm place and let it rise for about 15 minutes until it bubbles. Make the butter liquid and let it cool down.
3. Beat the eggs with the sugar in a bowl until creamy. Stir in salt and vanilla sugar with the butter (ideal in a food processor). Sift the flour through a fine sieve. Add the prepared yeast dough from point 1.
4. slowly mix all ingredients and now stir in the remaining milk. Then knead until the dough comes off the rim by itself.
5. Now cover the dough in the bowl and keep it warm. Once the dough has risen well, cut it into 9 equally heavy pieces. Now roll strands of about 30 cm length and plait them.
6. Now let the Striezel rise again on a baking tray covered with baking paper. Mix the beaten egg with some milk and brush the plaits with it. Bake at 160°C top and bottom heat for about 35 -40 minutes.

Despite constant development and enthusiasm for innovative ideas, the baker Ruetz has never forgotten his roots. The original family recipes, some of which are over 100 years old, still form the basis of Ruetz' specialities. These recipes are constantly being experimented with in order to create new creations alongside the classics. The best example is the breads made from the company's own sourdough, which surprise with their refined flavours and juicy consistency. With all this variety, all Ruetz breads have one thing in common: best taste thanks to top quality. Domestic raw materials, traditional pre-doughs, no additives and first-class craftsmanship - that's what Ruetz bakers put their hands on. And that's why he has been promoting the replanting of Tyrolean grain for years. The quality advantages of this grain are shown to full advantage in his award-winning Tyrolean breads.