



GLUTEN FREE BIGNÈ

Step 1

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

WATER

EGGS

UNSALTED BUTTER 82% FAT

SALT

PREPARATION

- g 300 -Using a microwave, bring to a boil water, salt and butter.
- g 600 -Add the mix and knead with a whisk.
- g 550 -Place all the ingredients in the planetary mixer and knead with paddle for 5 minutes
- g 150 to reduce the temperature of the dough.
- g 10 -Add the eggs in more than once and keep mixing until obtaining a smooth dough.
- Bake at 200°C in a static oven for 25 minutes or in a convection oven at 180°C for 18-20 minutes.