



SLICED BREAD

Dough

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

WATER

YEAST

SALT

EXTRA VIRGIN OLIVE OIL

g 1000

g 900

g 50

g 25

g 100

PREPARATION

Dough temperature at 30°C.

-Mix at medium speed in a planetary mixer fitted with paddle for 5 minutes.

-Break the dough in the desired dimension depending on the mould used and roll it in corn or buckwheat flour.

-Place the dough in the mould previously oiled and dusted with flour (buckwheat or corn)

-Place in the proofer room at 30°C for 1 hour.

-Bake at 220°C depending on the size of the dough (for 500gr bread bake for 35 minutes).

For the mould of about 24x10x8 cm is suggested to use about 500-550 gr of pasta.

ADVICES:

-Water temperature must be at 37°C to have best workability, growth and proofing of the final product.

-It's possible to add to the basic recipe 100 grams of corn or buckwheat flour.