



GLUTEN FREE TRADITIONAL BREAD

Dough

INGREDIENTS

WATER
EXTRA VIRGIN OLIVE OIL
YEAST
SALT
PANE PIZZA & FOCACCIA GLUTEN FREE

g 900
g 100
g 50
g 24
Kg 1

PREPARATION

Dough temperature at about 30°C.

- Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.
- Sprinkle, covering the entire surface, with the mix or with rice, buckwheat or corn flour.
- Let it rest for 5 minutes at room temperature.
- Break the dough in the desired dimension
- Roll up creating balls or the desired shape.
- Let it rise for 45-60 minutes in the proofer room at 30°C with relative humidity at 70%.
- Bake at 220-230°C with plenty of initial steam.

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.