



## GLUTEN FREE TRADITIONAL BREAD

### DOUGH

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#### 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.