



GLUTEN FREE TRADITIONAL BREAD

DOUGH

INGREDIENTS

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

PREPARATION

- g 900 Dough temperature at about 30°C.
 - g 100 -Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.
 - g 50 -Sprinkle, covering the entire surface, with the mix or with rice, buckwheat or corn flour.
 - g 24 -Let it rest for 5 minutes at room temperature.
 - Kg 1 -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.