



GLUTEN FREE CHOCOLATE CIABATTINA BREAD

DOUGH

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE
WATER - AT 30°C
MILK 3.5% FAT - AT 30°C
SALT
YEAST
CINNAMON POWDER
CASTER SUGAR
PEPITA FONDENTE 600

PREPARATION

g 1000 -Mix water and milk and slightly heat up to 30°C.
g 400 -Mix all the ingredients except for PEPITE DI CIOCCOLATO at medium speed in a planetary
g 500 mixer fitted with paddle for 5 minutes. Place PEPITA FONDENTE 600 in the refrigerator for at
g 30 least 3-4 hours before use and add them at the end.
g 60 -Sprinkle with the mix or with rice, buckwheat or corn flour covering the entire surface. Roll out
g 2 the dough creating a 30x30 square.
g 50 -Break it creating cubes of about 5x5 cm.
g 350 -Place on trays and let it rise at 30°C with relative humidity of 70% for about 1 hour.
-Bake at 220-230°C with plenty of steam for 18-20 minutes.

ADVICES:

-It is very important that PEPITE DI CIOCCOLATO are very cold. Otherwise, once added to the dough they will melt and colour the dough with consequent loss of consistency and the final result won't be ideal.
-It is possible to replace milk with the same dose of water.
-It is possible to add to the basic recipe 100 gr of corn or buckwheat flour.