

FIRST DOUGH

INGREDIENTS	PREPARATION
PANE PIZZA & FOCACCIA GLUTEN FREE	g 400 -Knead in a planetary for 2 minutes on low speed. Add the water in more than once.
CORN FLOUR	g 100 -Place in a very capacious bowl and then cover it. Refrigerate for 12-14 hours.
WATER - COLD (5°)	g 1000
YEAST	g 20

SECOND DOUGH

INGREDIENTS		PREPARATION
PANE PIZZA & FOCACCIA GLUTEN FREE	g 500	-Mix the first risen dough together with all the other ingredients planned for the second dough
CORN FLOUR	g 100	on medium speed in a planetary mixer fitted with paddle for 5 minutes.
SALT	g 30	-Sprinkle with the mix or with corn flour covering the entire surface.
		-Divide the dough into small balls with a weight of about 250gr each.
		-Let it rise for about 2 hours in the proofer room at 30°C with humidity of about 70%.
		-Roll out as usual and stuff with tomato and mozzarella.
		-Bake at 290°C-300°C for 7-8 minutes.
		ADVICE: It's possible to replace the corn flour with buckwheat, amaranth or any other gluten
		free flour.