



## SLICED BREAD

### DOUGH

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#### INGREDIENTS

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

#### PREPARATION

g 1000 Dough temperature at 30°C.  
g 900 -Mix at medium speed in a planetary mixer fitted with paddle for 5 minutes.  
g 50 -Break the dough in the desired dimension depending on the mould used and roll it in corn or  
g 25 buckwheat flour.  
g 100 -Place the dough in the mould previously oiled and dusted with flour (buckwheat or corn)  
-Place in the proofer room at 30°C for 1 hour.  
-Bake at 220°C depending on the size of the dough (for 500gr bread bake for 35 minutes).  
For the mould of about 24x10x8 cm is suggested to use about 500-550 gr of pasta.

#### 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.