



## GLUTEN FREE TRADITIONAL BREAD

### DOUGH

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#### INGREDIENTS

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

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.