PANE PIZZA & FOCACCIA GLUTEN FREE

BAKERY OTHER BAKERY MIXES

Complete mix based on gluten-free wheat starch and corn, for the realization of gluten-free bread, pizza and focaccia. Versatile and practical to use, it lends itself to the realization of numerous recipes with the guarantee of constant results, very similar to those of products made with gluten flour. Bread, focaccia and pizzas made with this product can be customized by adding to the basic recipe up to 15% of other alternative ingredients, gluten free inclusions such as poppy seeds, sunflower, flax, sesame, quinoa, millet or various gluten free flours such as corn, buckwheat, hemp, amaranth, rice, sorghum.

- Gluten-free
- Complete powder mix
- Versatilite
- Reliability of use
- Guaranteed result



MODALITÀ D'USO

Flatbread **Bread** **Pizza**

irca GROUP Extraordinary made simple.

DETTAGLI PRODOTTO

Codice prodotto 01990010

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No allergens declared for this product.

INFO

Advantages
- Complete powder mix
- Versatilite
- Reliability of use
- Guaranteed result

Claims
- Gluten-free

Details
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Description
Gluten free mix for alternative products to BREAD, PIZZA and FOCACCIA.

Denomination
semifinished product for bakery.

Directions for use
Bread, focaccia and pizza realized with this product can be customized adding to the base recipe up to 15% of other gluten free ingredients and inclusions, as poppy seeds, sunflower,linen, sesame, quinoa, millet or other gluten free flours like corn, buckwheat, hemp, amaranth, rice, sorgum.

RICETTA DI BASE
BASE RECIPE
PANE, PIZZA & FOCACCIA GLUTEN FREE g 1000
Water (37°C) g 800-900
Extra virgin olive oil g 100
Yeast g 50
Salt g 24
Dough temperature: 30°C approx.
- Mix all ingredients in a planetary mixer with leaf head at medium speed for 5 minutes
- Sprinkle the mass with rice, buckwheat or corn flour covering all the surface
- Let the mass rest for 5 minutes at room temperature
- Break in the desired size, according to the product to be realized
- For bread, break in square shape or roll to form balls.
- For Pizza or Focaccia, weigh 1600-1900 grams of dough for each 60x40 tray
- Put in leavening cell at 30°C with moisture 70% for 45-60 minutes
- Cook at 220-230°C with a lot of steam in the beginning

WARNING:
It is very important to use water at 37°C temperature, in order to have a optimal result for dough workability, development and structure.
If the dough feels sticky, please wet your hands when working it.