



GLUTEN FREE GENOESE FOCACCIA AND PIZZA IN TRAY

👤 Intermediate level

PROCEDURE

PANE PIZZA & FOCACCIA GLUTEN
FREE

corn flour
water
extra virgin olive oil
yeast
salt

1000g
40g
1050g
100g
50g
35g

Dough temperature at about 30°C.

-Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.

-Place the desired amount of dough (from 1600 to 1900 gr) directly on a tray 60x40 previously well oiled

-Distribute with hands the dough over the surface of the tray with the help of olive oil.

-Let it rise for 1 hour in the proofer room at 30°C with relative humidity at 70%.

-For the focaccia: (g 1900 for stuffed focaccia to cut into pieces, 1600 g for the classic focaccia) when the leavening is concluded, press the dough with fingers and then pour the brine (water g200, salt 10g, olive oil 50g). Spread the compound evenly over the surface.

-Bake at 220-230°C for about 20 minutes.

-For pizza: roll out over the leaven dough about 400gr of salted tomato sauce (approximately 1-1,5%) and then bake at 250°C for 15 minutes.

Churn out from the oven and distribute about 300-350gr of mozzarella chopped into small cubes or into julienne strips. Sprinkle with oregano and pour olive oil in more than once. Bake again for about 10 minutes until it is completely cooked and mozzarella is melted.

ADVICES: Water temperature must be at 37°C to have best workability, growth and proofing of the final product.