



# GLUTEN FREE GOURMET PANETTONE

👤 Intermediate level

## PROCEDURE

PANE PIZZA & FOCACCIA GLUTEN  
FREE

water - at 37°C

yeast

salt

extra virgin olive oil

1000g

900g

50g

25g

100g

Dough temperature at about 30°C.

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

-Break the dough in the desired dimension depending on the mould used and roll it in corn or buckwheat flour.

-Place the dough into the mould for panettone previously greased with oil or sprayed with a gluten free baking release spray

-Place it in the proofer room at 30°C for about 1 hour.

-Bake at 220°C (variable timing based on the dimension of the dough, for a 700gr panettone bake for about 40 minutes).

-Indications for the moulds: for a 1kg mould is suggested to weight 700gr of dough.

### 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.