



GLUTEN FREE GOURMET PANETTONE

chef Intermediate level

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.