



GLUTEN FREE BIGNÈ

👤 Intermediate level

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- Using a microwave, bring to a boil water, salt and butter.
 - Add the mix and knead with a whisk.
 - Place all the ingredients in the planetary mixer and knead with paddle for 5 minutes to reduce the temperature of the dough.
 - Add the eggs in more than once and keep mixing until obtaining a smooth dough.
 - Bake at 200°C in a static oven for 25 minutes or in a convection oven at 180°C for 18-20 minutes.