



GLUTEN FREE BIGNÈ

🏠 Intermediate level

PROCEDURE

PANE PIZZA & FOCACCIA GLUTEN
FREE

water

eggs

unsalted butter 82% fat

salt

300g

600g

550g

150g

10g

-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.