

GLUTEN FREE BIGNÈ

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 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.