



GLUTEN FREE BIGNÈ

Chef Intermediate level

- 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.