

GLUTEN FREE BIGNÈ

- -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.