



GLUTEN FREE DOUBLE DOUGH BREAD

👩🍳 Intermediate level

Gluten free bread with long fermentation

FIRST DOUGH

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

corn flour

water

yeast

PREPARATION

- | | |
|-------|--|
| 400g | -Knead in a planetary for 2 minutes at low speed. Add water in more than |
| 100g | once. |
| 1000g | -Place in a big bowl and then cover it. Refrigerate for 12-14 hours. |
| 20g | |

SECOND DOUGH

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

corn flour

salt

PREPARATION

- 500g -In a planetary mixer fitted with paddle, mix the first risen dough together with all the ingredients at medium speed for 5 minutes.
- 100g
- 30g -Sprinkle with the mix or with rice, buckwheat or corn flour covering the entire surface. Roll out the dough creating a 30x40 rectangle.
- Let it rest for 5-10 minutes at room temperature.
- Break the dough into rectangles (5x10 cm) with a weight of 100gr and place them over a cloth covered with corn flour or directly over a tray covered with parchment paper.
- Let it rise for 2 hours in the proofer room at 30°C with relative humidity of about 70%.
- Flip the loaves and place them over a tray.
- Bake with plenty of steam at 220-230°C for 25 minutes.

ADVICE: It's possible to replace corn flour with buckwheat, amaranth or any other gluten free flour.