



# GLUTEN FREE DOUBLE DOUGH BREAD

👤 Intermediate level

Gluten free bread with long fermentation

## FIRST DOUGH

PANE PIZZA & FOCACCIA GLUTEN FREE

corn flour  
water  
yeast

400g  
100g  
1000g  
20g

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

## SECOND DOUGH

PANE PIZZA & FOCACCIA GLUTEN FREE

corn flour  
salt

500g  
100g  
30g

-In a planetary mixer fitted with paddle, mix the first risen dough together with all the ingredients at medium speed for 5 minutes.  
-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.