

GLUTEN FREE HAMBURGER BUNS

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👤 Intermediate level

DOUGH

PANE PIZZA & FOCACCIA GLUTEN
FREE

water
yeast
salt
caster sugar
olive oil

1000g
900g
50g
30g
50g
100g

Dough temperature at about 30°C.

- Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.
- Place the dough over some flour or rice semolina
- Roll out the dough to a thickness of about 2 cm.
- Stamp using a pastry ring with a diameter of 9,5 cm for hamburgers stamp of 10 cm.
- Place the dough into the stamps previously greased with oil.
- Place in the proofer room at 30°C for about 1 hour.
- Spray the surface with water and let the sesame seed adhere to the buns.
- Bake at 230°C with plenty of steam for about 15 minutes.

ADVICES:

- Water temperature must be at 37°C to have best workability, growth and proofing of the final product.
- It's possible to add to the basic recipe 100 grams of corn or buckwheat flour.



Extraordinary
made simple.