

## **GLUTEN FREE PIZZA MUFFIN**

Dough temperature at about 30°C.

- -Mix all the ingredients on medium speed in a planetary mixer with the paddle attachment.
- -Place the mixture in a pastry bag and dress up directly in the muffin mould 50-60 gr of the dough (the weight must be proportionate to the mould used)
- -Let it rise for 20-30 minutes at 28-30°C with relative humidity at 70%.
- -Gently press the surface of the muffin with wet fingers to create a space for the filling.
- -Fill with pieces of mozzarella and tomato pulp previously seasoned with salt and oregano.
- -Bake at 230-240°C for 15-20 minutes.

## **ADVICES:**

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