



GLUTEN FREE PIZZA MUFFIN

🏠 Intermediate level

PROCEDURE

PANE PIZZA & FOCACCIA GLUTEN FREE

water - at 37°C
extra virgin olive oil
yeast
salt

1000g
1000g
50g
50g
25g

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.