



# SLICED BREAD

chef Intermediate level

## Dough

### INGREDIENTS

#### PANE PIZZA & FOCACCIA GLUTEN FREE

water  
yeast  
salt  
extra virgin olive oil

### PREPARATION

1000g Dough temperature at 30°C.  
900g -Mix at medium speed in a planetary mixer fitted with paddle for 5 minutes.  
50g -Break the dough in the desired dimension depending on the mould used  
25g and roll it in corn or buckwheat flour.  
100g -Place the dough in the mould previously oiled and dusted with flour  
(buckwheat or corn)  
-Place in the proofer room at 30°C for 1 hour.  
-Bake at 220°C depending on the size of the dough (for 500gr bread bake for 35 minutes).

For the mould of about 24x10x8 cm is suggested to use about 500-550 gr of pasta.

### 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.