



SLICED BREAD

🏠 Intermediate level

DOUGH

PANE PIZZA & FOCACCIA GLUTEN

FREE

water
yeast
salt
extra virgin olive oil

1000g
900g
50g
25g
100g

Dough temperature at 30°C.

- Mix at medium speed in a planetary mixer fitted with paddle for 5 minutes.
 - Break the dough in the desired dimension depending on the mould used and roll it in corn or buckwheat flour.
 - 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.