

SLICED BREAD

Intermediate level

DOUGH

PANE PIZZA & FOCACCIA GLUTEN FREE	1000g
water	900g
yeast	50g
salt	25g
extra virgin olive oil	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.