



SLICED BREAD

👤 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.