



GLUTEN FREE RAISINS AND WALNUTS SNACK

Chef Intermediate level

Base dough

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

raisins

chopped walnuts

water

yeast

salt

PREPARATION

1000g Dough temperature at about 30°C.

200g -Drain well the raisins

200g -Mix all the ingredients at medium speed in a planetary mixer fitted with 1000g paddle for 5 minutes.

50g -Sprinkle with the mix or with rice, buckwheat or corn flour covering the 28g entire surface. Roll out the dough creating a 40x40 square.

-Let it rest for 5-10 minutes at room temperature.

-Break the loaves of a length of about 20 cm and width of 2 cm. Place them on a tray covered with parchment paper.

-Let it rise for about 1 hour in the proofer room at 30°C with relative humidity at 70%.

-Bake with plenty of steam at 220-230°C for about 20 minutes opening the valve during the last 5 minutes of cooking.

ADVICES: Water temperature must be at 37°C to have best workability, growth and proofing of the final product.