

GLUTEN FREE RAISINS AND WALNUTS SNACK

Intermediate level

BASE DOUGH

PANE PIZZA & FOCACCIA GLUTEN FREE	1000g
raisins	200g
chopped walnuts	200g
water	1000g
yeast	50g
salt	28g

Dough temperature at about 30°C.
-Drain well the raisins
-Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.
-Sprinkle with the mix or with rice, buckwheat or corn flour covering the 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.