



GLUTEN FREE RAISINS AND WALNUTS SNACK

👤 Intermediate level

BASE DOUGH

PANE PIZZA & FOCACCIA GLUTEN

FREE

raisins
chopped walnuts
water
yeast
salt

1000g
200g
200g
1000g
50g
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.