

GLUTEN FREE LAUGENBROT

Advanced level

BICARBONATE SOLUTION

water	2000g
bicarbonate	200g
salt	50g

-Mix the ingredients and bring to boil maintaining the temperature at 80-85°C.

DOUGH

PANE PIZZA & FOCACCIA GLUTEN FREE	1000g
water	800g
unsalted butter 82% fat	50g
caster sugar	50g
yeast	50g
salt	30g

Dough temperature at 30°C.
-Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.
-Place the dough over some flour or rice semolina covering the entire surface and roll out the dough creating a 30x30 cm square with a height of 3 cm.
-Let it rest for 5 minutes.
-Break the dough into 3x10 rectangles and place them over a tray covered with parchment paper.
-Refrigerate for at least 2 hours.

FINAL COMPOSITION

-Pour the loaves still cold in the bicarbonate solution for 1 minute and flip them from time to time.
-Place them over the tray.
-Engrave with a blade.
-Bake at 220°C in a static oven or at 200°C in a convection oven for 15 minutes.

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.

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