



# GLUTEN FREE LAUGENBROT

chef Advanced level

## BICARBONATE SOLUTION

### INGREDIENTS

water  
bicarbonate  
salt

### PREPARATION

2000g -Mix the ingredients and bring to boil maintaining the temperature at 80-  
200g 85°C.  
50g

## DOUGH

### INGREDIENTS

#### PANE PIZZA & FOCACCIA GLUTEN FREE

water  
unsalted butter 82% fat  
caster sugar  
yeast  
salt

### PREPARATION

1000g Dough temperature at 30°C.  
800g -Mix all the ingredients at medium speed in a planetary mixer fitted with  
50g paddle for 5 minutes.  
50g -Place the dough over some flour or rice semolina covering the entire  
50g surface and roll out the dough creating a 30x30 cm square with a height of 3  
30g 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.