



GLUTEN FREE LAUGENBROT

👤 Advanced level

BICARBONATE SOLUTION

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

DOUGH

PANE PIZZA & FOCACCIA GLUTEN FREE

water	1000g	Dough temperature at 30°C.
unsalted butter 82% fat	800g	-Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.
caster sugar	50g	-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.
yeast	50g	-Let it rest for 5 minutes.
salt	30g	-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.



Extraordinary
made simple.