

GLUTEN FREE LAUGENBROT

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 & amp; 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.

50q -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

30a 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.