



GLUTEN FREE LAUGENBROT

👤 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.