



# GLUTEN FREE CHOCOLATE CIABATTINA BREAD

👤 Intermediate level

## DOUGH

PANE PIZZA & FOCACCIA GLUTEN  
FREE

water  
milk 3.5% fat  
salt  
yeast  
cinnamon powder  
caster sugar  
PEPITA FONDENTE 600

1000g  
400g  
500g  
30g  
60g  
2g  
50g  
350g

- Mix water and milk and slightly heat up to 30°C.
- Mix all the ingredients except for PEPITE DI CIOCCOLATO at medium speed in a planetary mixer fitted with paddle for 5 minutes. Place PEPITA FONDENTE 600 in the refrigerator for at least 3-4 hours before use and add them at the end.
- Sprinkle with the mix or with rice, buckwheat or corn flour covering the entire surface. Roll out the dough creating a 30x30 square.
- Break it creating cubes of about 5x5 cm.
- Place on trays and let it rise at 30°C with relative humidity of 70% for about 1 hour.
- Bake at 220-230°C with plenty of steam for 18-20 minutes.

### ADVICES:

- It is very important that PEPITE DI CIOCCOLATO are very cold. Otherwise, once added to the dough they will melt and colour the dough with consequent loss of consistency and the final result won't be ideal.
- It is possible to replace milk with the same dose of water.
- It is possible to add to the basic recipe 100 gr of corn or buckwheat flour.