



GLUTEN FREE GOURMET PANETTONE

STEP 1

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

WATER - AT 37°C

YEAST

SALT

EXTRA VIRGIN OLIVE OIL

PREPARATION

g 1000

Dough temperature at about 30°C.

g 900

-Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.

g 50

-Break the dough in the desired dimension depending on the mould used and roll it in corn or

g 25

buckwheat flour.

g 100

-Place the dough into the mould for panettone previously greased with oil or sprayed with a gluten free baking release spray

-Place it in the proofer room at 30°C for about 1 hour.

-Bake at 220°C (variable timing based on the dimension of the dough, for a 700gr panettone bake for about 40 minutes).

-Indications for the moulds: for a 1kg mould is suggested to weight 700gr of dough.

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.