



GLUTEN FREE PIZZA MUFFIN

STEP 1

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

WATER - AT 37°C

EXTRA VIRGIN OLIVE OIL

YEAST

SALT

PREPARATION

g 1000

Dough temperature at about 30°C.

g 1000

-Mix all the ingredients on medium speed in a planetary mixer with the paddle attachment.

g 50

-Place the mixture in a pastry bag and dress up directly in the muffin mould 50-60 gr of the dough (the weight must be proportionate to the mould used)

g 50

-Let it rise for 20-30 minutes at 28-30°C with relative humidity at 70%.

g 25

-Gently press the surface of the muffin with wet fingers to create a space for the filling.

-Fill with pieces of mozzarella and tomato pulp previously seasoned with salt and oregano.

-Bake at 230-240°C for 15-20 minutes.

ADVICES:

-To have best workability, growth and proofing of the final product, water temperature must be at 37°C

-It's possible to add to the basic recipe 100 grams of corn or buckwheat flour.