

GLUTEN FREE ARTISAN BREAD

INGREDIENTS

Group 1

Ingredient	KG	%
GLUTEN FREE ARTISAN BREAD MIX	0.600	100.00
Water (25-30°C)	0.540	90.00
BAKELS INSTANT ACTIVE YEAST	0.014	2.30
VEGETABLE OIL	0.030	5.00
Total Weight: 1.184		

METHOD

Using a beater attachment add all ingredients to mixing bowl. Mix for 1 minute on slow speed and 4 minutes on medium speed. Place dough on a gluten free flour dusted bench and shape as desired. Place onto greased baking trays and proof for 35 minutes. Cut surface if required. Bake for 25 to 30 minutes at 220°C Celsius.



CATEGORY

Bread, Buns & Rolls