



CATEGORY

Gluten Free

# GLUTEN FREE TOMATO & OLIVE BREAD

## INGREDIENTS

### Group 1

Ingredient

BAKELS INSTANT ACTIVE YEAST

KG

0.006

**Total Weight:** 0.006

### Group 2

Ingredient

Water

KG

0.075

**Total Weight:** 0.075

### Group 3

Ingredient

GLUTEN FREE BREAD MIX

KG

0.390

**Total Weight:** 0.390

### Group 4

Ingredient

Chopped sundried tomatos

Chopped green olives

KG

0.060

0.060

**Total Weight:** 0.120

## METHOD

Dissolve Group 1 with Group 2. Add Group 3 and mix together for 3 minutes on top speed. Let stand (ferment) in mixing bowl covered or placed in prover at 20°C for 30 minutes. Mix for a further 2 \_ minutes on second speed. Final prove at 40°C for 25 minutes. Deposit dough into a greased loaf tin fill tin 2/3 full. Bake at 220°C for approximately 20-25 minutes.