

GLUTEN-FREE BREAD



GLUTEN-FREE PREPARATION FOR BREAD

MODE OF USE:

1. Put in a bowl 60 cl of warm water, 1 spoon of sunflower oil and 2 g of dry yeast.
2. Add 100gr of the Mix and knead for 9 minutes.
3. Let it rest for at least 50 minutes and knead again 2 minutes.
4. Shape and make the pieces.
5. After fermenting 20 minutes, make small cuts on the top of the fermented bread and spray plenty of water before baking.
6. Bake with steam for 18 minutes at 220 °C.