

GLUTEN FREE SLICED BREAD (WHITE LOAF)



GLUTEN-FREE PREPARATION FOR SLICED BREAD (WHITE LOAF)

MODE OF USE:

1. 100 gr of Mix, 45 g water, 2 egg whites, 6 g sunflower oil, 4 g baking yeast and 2 g sugar.
2. Put egg whites, oil and sugar in a bowl, beat strongly with rods for 5 minutes.
3. Add the Mix, the water and the yeast, beat strongly for 3 minutes.
4. Let it ferment for at least 40 minutes and beat gently for 2 minutes.
5. Fill half of the mold and bake at 190°C about 30 minutes.
6. If we want it to come out round we must cover the mold.