

KOMPLET Gluten-Free Artisan Rustic Bread

PREMIX FOR THE PREPARATION OF RUSTIC GLUTEN-FREE BREADS, ROLLS AND OTHER SMALL BAKED GOODS. THE DOUGH CAN BE PROCESSED BY HAND LIKE OTHER TYPES OF DOUGH AND CAN BE BAKED WITHOUT BAKING TIN. GOOD SLICEABILITY AND FRESHNESS RETENTION.

Gluten
Free



Bake the best with something good!



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Recipe: Gluten-Free Rustic bread

KOMPLET Gluten-Free Artisan Rustic Bread	1.000 g
Maple syrup	40 g
Dry yeast	10 g
Water	1.100 g
Total weight	2.150 g

Yield: 5 loaves

Method:

Mixing time: 5 minutes on slow speed
(spiral mixer).

In case of small dough sizes, we recommend using a planetary mixer with flat beater.

Dough temperature: approx. 24 - 26 °C

Dough resting time: 0 - 5 minutes

Scaling weight: approx. 425 g

Mould the dough into the desired shape and cover the dough pieces with a plastic foil.

Proving time: approx. 60 - 75 min. at room temperature or (uncovered) approx. 50 min. at 28 °C and 80 % r.h.

Sprinkle as desired. Cut the top (very slightly only) and bake with steam.

Baking temperature: 240 °C (initial temperature), after 10 minutes falling to 180 °C

Baking time: approx. 70 minutes

Tipp: For **larger** quantities of dough, it is advisable to **reduce** the amount of yeast slightly. It is **important not** to score the dough **too deeply**. The baking time is necessary to give the breads the required stability.

If it is significantly reduced, the baked goods will tend to sink a little after baking.

ADVANTAGES

Life quality

Welcome alternative for people with gluten intolerance or celiac disease

Lifestyle

Trend product for diets that favour gluten-free products

One for all

Also tasty for people who have not previously had gluten-free products on their menu

No compromise

You can expect high quality here when it comes to taste and freshness

This is also important

Improved and user-friendly recipe

No baking tin required, since the dough holds its shape

We invite you to let our **KOMPLET Gluten-Free Artisan Rustic Bread** convince you!



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