



## GLUTEN FREE BIGNÈ

### STEP 1

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#### INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

WATER

EGGS

UNSALTED BUTTER 82% FAT

SALT

#### PREPARATION

g 300

-Using a microwave, bring to a boil water, salt and butter.

g 600

-Add the mix and knead with a whisk.

g 550

-Place all the ingredients in the planetary mixer and knead with paddle for 5 minutes to reduce the temperature of the dough.

g 150

g 10

-Add the eggs in more than once and keep mixing until obtaining a smooth dough.

-Bake at 200°C in a static oven for 25 minutes or in a convection oven at 180°C for 18-20 minutes.