



Gluten Free - Bread & Buns

Recipe No:

R774 - R774b

GLUTEN FREE BREAD - Baking Powder/Yeast Raised

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	BAKELS INSTANT ACTIVE YEAST	0.006	0.8%
2	Water	0.075	10%
3	NZB LOW GLUTEN BREAD MIX	0.390	51%
	Water	0.300	39%
Total Weight		0.771	

Method:

1. Dissolve Group 1 with Group 2.
2. Add Group 3 and mix together for 4 minutes on top speed.
3. Let stand (ferment) in mixing bowl covered or placed in prover at 20°C for 30 minutes.
4. Mix for a further 2½ minutes on second speed.
5. Final prove at 40°C for 25 minutes.
6. Deposit dough into a greased loaf tin. Fill tin 2/3 full.
7. Bake at 220°C for approximately 20-25 minutes.

Notes: Recipe percentages are on total batter/mix weight (100%).

Yield: One Loaf