



Gluten Free - Bread & Buns

Recipe No:

R773 - R773b

GLUTEN FREE BREAD - Baking Powder/Yeast Raised

USING BAKELS GLUTEN FREE BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Bakels Instant Active Yeast	0.006	0.8%
2	Water	0.075	9.7%
3	BAKELS GLUTEN FREE HEALTH BREAD MIX	0.390	50.6%
	Water	0.300	38.9%
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 place in prover at 20°C for 30 minutes.
 4. Mix for a further 2 1/2 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%)
If using Compressed yeast, use 20 g in the above recipe
If desired Cheese, Garlic, Herbs, etc. can be added to improve the flavour.

Yield: One loaf scaled at 750-770 grams