

KOMPLET Gluten-Free Artisan Bread

Gluten
Free

PREMIX FOR THE PREPARATION OF 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.



Bake the best with something good!



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Recipe: Gluten-Free bread

KOMPLET Gluten-Free Artisan Bread	1.000 g
Vegetable oil	40 g
Fresh yeast (dry yeast: 10 g)	30 g
Water, lukewarm	1.100 g

Total weight 2.170 g

Yield: 5 loaves

Method:

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

In case of small dough sizes, we recommend using a Hobart kneader with a hook.

Dough temperature: approx. 28 °C

Dough resting time: approx. 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 approx. 50 min. at 28 °C and 80 % r.h. (uncovered)

Sprinkle as desired. Cut the top and bake with steam.

Baking temperature: 230 °C (initial temperature), falling immediately to 190 °C

Baking time: approx. 60 minutes

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 Bread** convince you!



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Abel + Schäfer

Schloßstraße 8-12 · 66333 Völklingen

Tel.: 0 68 98 / 97 26 - 0 · Fax: 0 68 98 / 97 26 - 97

export@komplet.com · www.komplet.com