



## GLUTEN FREE GOURMET PANETTONE

### STEP 1

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#### INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE  
WATER - AT 37°C  
YEAST  
SALT  
EXTRA VIRGIN OLIVE OIL

#### PREPARATION

g 1000 Dough temperature at about 30°C.  
g 900 -Mix all the ingredients at medium speed in a planetary mixer fitted with paddle for 5 minutes.  
g 50 -Break the dough in the desired dimension depending on the mould used and roll it in corn or  
g 25 buckwheat flour.  
g 100 -Place the dough into the mould for panettone previously greased with oil or sprayed with a  
gluten free baking release spray  
-Place it in the proofer room at 30°C for about 1 hour.  
-Bake at 220°C (variable timing based on the dimension of the dough, for a 700gr panettone  
bake for about 40 minutes).  
-Indications for the moulds: for a 1kg mould is suggested to weight 700gr of dough.

#### ADVICES:

-Water temperature must be at 37°C to have best workability, growth and proofing of the final  
product.  
-It's possible to add to the basic recipe 100 grams of corn or buckwheat flour.