



## CATEGORY

Bakery



## FINISHED PRODUCT

Focaccia, Gluten Free, Pizza

# GLUTEN FREE- FOCCACIA AND PIZZA

## OVERVIEW

Gluten Free- Focaccia and Pizza, Using Bakels Gluten Free Bread Mix.

## INGREDIENTS

### Group 1

| Ingredient                   | KG           |
|------------------------------|--------------|
| Bakels Gluten Free Bread Mix | 1.000        |
| Olive Oil                    | 0.050        |
| Water (Warm)                 | 0.750        |
| <b>Total Weight:</b>         | <b>1.800</b> |

## METHOD

1. Place all ingredients in mixing bowl
2. Blend together with the beater on low speed for 30 minutes
3. Scrape Down
4. Blend on medium speed for 3 minutes
5. Deposit onto greased pizza or baking tray
6. Cover hands with bread mix or corn/rice starch and flatten dough to cover tray
7. Top with desired ingredients
8. If making focaccia brush top with oil

9. Baking temperature 200°C

Important Note: Manufacturers of this low-gluten bread must avoid contamination with flour from make-up equipment, bowls, knives, benches etc. which have not been properly cleaned. Coeliacs can be affected by very small amounts of gluten, so extreme care must be taken when making this product