

Gluten- and Lactose-free Pizza



Recipe

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Vegetable Oil	0,100 kg
Fresh Yeast /Dry Yeast	0,060 kg / 0,020 kg
Salt	0,030 kg
Water	1,100 kg

Total weight 2,290 kg

Yield 11 pieces

Process:

Make the dough with all the ingredients (using a flat beater)

Mixing time:

approx. 3 minutes on first speed
approx. 3 minutes on medium speed

Dough temperature: approx. 30 °C

Scaling weight: 200 g

Do not rest the dough! Scale at 200 g and shape the dough with wet hands in round pieces like a pizza Ø 28 cm. Pre- bake it before topping!

Proving time: approx. 25 minutes
(35 °C and 75 % humidity)

Baking temperature: approx. 230 °C,
falling to 200 °C

Baking time: 20 minutes (bake with steam)

Master Tip:

IF YOU REQUIRE A BREAD WITH A HIGHER VOLUME,
ADD 4 EGGS PER KG KOMPLET Gluten- and
Lactose-free Flour.

Bake the best with something good!