



Bread and Yeast Compounds - Gluten Free
Gluten Free -

Recipe No:
R773 - R773b

GLUTEN FREE BREAD - Yeast Raised

USING BAKELS GLUTEN FREE HEALTH BREAD MIX

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|-------------------------------------|--------------|
| 1 | Bakels Instant Active Yeast | 0.006 |
| 2 | Water | 0.075 |
| 3 | BAKELS GLUTEN FREE HEALTH BREAD MIX | 0.390 |
| Total Weight | | 0.471 |

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 (68°F) for 30 minutes.
4. Mix for a further 2 1/2 minutes on second speed.
5. Final prove at 40°C (136°F) for 25 minutes.
6. Deposit dough into a greased loaf tin, fill tin 2/3 full.
7. Bake at 220°C (428°F) for approximately 20-25 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
If using compressed yeast, use 18g (3/4oz) in the above recipe.