



Bread and Yeast Compounds - Gluten Free
Gluten Free -

Recipe No:
R773 - R773h

GLUTEN FREE TOMATO & OLIVE BREAD

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
4	Chopped sundried tomatos	0.060
	Chopped green olives	0.060
Total Weight		0.591

Method:

1. Dissolve Group 1 with Group 2.
2. Add Group 3 and mix together for 3 minutes on top speed.
3. Let stand (ferment) in mixing bowl covered or placed in prover at 20°C (68°F) for 30 minutes.
4. Mix for a further 2 ½ 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.