



GLUTEN-FREE SOFT KERNEL (Basic recipe)



RECIPE:

2,000 g CREDI® Softkernel Gluten-free
60 g Yeast
1,300 g Water

PROCEDURE:

Kneading time: 5 min at medium speed using a spatula
Dough temp: 26-28 °C
Resting time: -
Dough weight: 350-400 g per bread
Proving time: 40-45 min
Baking temp.: 250 °C reduced to 200 °C
Steam: Normal at insert
Baking time: 30-35 min

For variation: add dried fruit, nuts and chocolate chunks at the end of the mixing time.
150 g of dried cranberries + 150 g chocolate chunks + 200 g various nuts.

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