



Basic free-from-gluten bread dough. By Chef Andrea Pini Suitable for Celiac

Ingredients

Premixed flour

250 gr.

Xantic Gum

1 teaspoon

Baking powder

1 teaspoon

Fresh yeast

25 gr.

Lukewarm milk or water

250 c.c.

Sugar

1 teaspoon

Salt

1 teaspoon

Vegetable Oil

1 teaspoon

Preparation

Crumble the yeast in a bowl, add a little of milk or water and the sugar. Mix well and let it ferment in a

warm place.
Put the flour, the xantic gum, the baking powder, and the salt. Mix the ingredients and make a hollow in the center.

When the yeast is sponge like, pour it into the hollow, add the milk or water and the oil. Mix well until lumps disappear and everything is integrated. It will be a sticky paste, not dough.

