



Flavored loaves free from gluten. 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

Mix the dough with grated or shredded cheese. Put a tablespoon of the

preparation in the MiniSoufflee, hit it a bit to avoid air bubbles.
Microwave on low (10%) for a minute, let it rest for a minute and then microwave at 60 % (baking power) for 1 minute. Let it rest for 5 minutes before removing it from its mould.
Onion, garlic and herbs can be added depending on the expected flavor.
Mini “focaccias” can also be made by adding gently fried onion and parsley.

