



Sweet bread free from gluten By Chef Andrea Pini Suitable for Celiac

Ingredients

Premixed Tante Gretty flour
250 gr.

Xantic Gum
1 teaspoon

Baking powder
1 tablespoon

Fresh yeast
25 gr.

Lukewarm milk or water
150 c.c.

Sugar
1 tablespoon

Eggs
2 units

Butter
50 gr.

Lemon or orange zest

Rum or cognac (optional)

1 tablespoon

Vanilla essence

1 tablespoon

Almond essence

1 tablespoon

Orange-flower essence

1 tablespoon

Honey

1 tablespoon

Nuts

200 gr.

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 "xántic gum", the baking powder in a bowl. Mix well.

Add and crumble the cold butter. Reserve.

Put in another bowl the eggs, the zest, the sugar the honey and the eccences.

Mix. Add the yeast when it is spongelike. Integrate. Then add the flour with the butter alternating with rest of the milk. Mix well. It will be a sticky paste, not dough.

Put the nuts together with a tablespoon of the premixed flour in a bowl, mix with your hands and then integrate to the preparation.

Put a tablespoon of the preparation in the MiniSouflee, 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.

