



Hamburger free-from-gluten bread. 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

Pour a well filled tablespoon of the preparation into the Big Cheff, which was

previously sprinkled with bread crumbs. Level the surface with wet hands
Microwave on low (10%) for a minute, let it rest for a minute and then
microwave at 60 % (baking power) for 2 minutes. Let it rest for 5 minutes
before removing it from its mould. Use it for hamburgers or sandwiches.

