



Gluten
FREE

RECIPE SERVICE



Gluten-free Pizza Bases using SINGLUPAN



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| SINGLUPAN | 10.000 kg |
| Vegetable oil | 0.400 kg |
| Baking powder | 0.200 kg |
| Salt | 0.250 kg |
| Yeast | 0.400 kg |
| Water (18 – 20° C), approx. | 8.500 kg |
| Total weight | 19.750 kg |

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| Mixing time: | 4 + 6 minutes |
| Dough temperature: | 24 – 25° C |
| Bulk fermentation time: | none |
| Scaling weight: | 0.250 – 0.300 kg for a pizza Ø 24 cm |
| Intermediate proof: | none |
| Processing: | pizza |
| Final proof: | approx. 30 minutes |
| Baking temperature: | 210° C |
| Baking time: | approx. 20 minutes |