



GLUTENFRI SOFTKERNEBRØD



OPSKRIFT:

2.000 g CREDI® Softkernel Gluten-free
60 g Gær
1.300 g Vand

FREMGANGSMÅDE:

Æltetid: 5 min langsomt i 2. gear med spatel
Dejtemp: 26-27° C
Liggetid: -
Dejvægt: 350-400 g i singleform
Raskning 40-45 min
(Direkte):
Bagetid: 30-35 min
Temperatur: Stikovn på 250 °C reduceret til 200 °C
Damp: Normal

For variation, tilsæt tørrede frugt, forskellige nødder og chokolade chunks i slutningen af æltetiden. Fx 150 g tranebær + 150 g chokolade chunks + 200 g forskellige nødder.

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