



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Gluten Free

# GLUTEN FREE TOMATO & OLIVE BREAD

## OVERVIEW

19-097

## INGREDIENTS

### Group Dough

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BREAD MIX	0.410	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	3.66
Water	0.390	95.12
Cherry Tomato	0.020	4.88
Pitted Olives (chopped)	0.030	7.32
<b>Total Weight:</b>	<b>0.865</b>	

**Yield:** 2 pieces x 350 grams

## METHOD

How to do it:

Dough:

1. Place Bakels Gluten Free Health Bread Mix in a mixing bowl with paddle attachment. Place Bakels Instant Active Dried Yeast, followed by water and mix in low to medium speed for 3-4 minutes.
2. Transfer to a clean bowl, cover and let stand for 30 minutes.
3. Mix dough on medium speed for 2 minutes.
4. Fold through cherry tomatoes (remove the seeds) and olives.
5. Deposit into a greased bread tin and proof for 30-40 minutes.
6. Bake in a pre-heated oven at 190°C for approximately 20-25 minutes.