



Made in Germany

Gluten free «Universal» blend



Gluten Free Pizza



Gluten free «Universal» blend

Ingredients	%	Mass, g	
Blend« Universal»	52,00	1 000	
Vegetable oil	5,00	96	
Bakeř s yeast, fresh	1,3	25	
Sugar	1,70	33	
Salt	1,00	19	
Water	39,00	750	
	remain	1 923	remain
	is	100	is

Process	mechanic	time	temperature
All components added to blender	slow	0,5	
blending	slow	2	
kneading	fast	6	
raising		45	45°C
Dividing/rolling/cutting			
backing		5	350°C
cooling			

Remarks:

Depending on equipment used for rolling and cutting the amount of water can be increased by up to 120 g on top

Donuts



Gluten free «Universal» blend

Ingredients	%	Mass, g	
Blend« Universal»	41,0	1 000	
Margarine	8,2	200	
Eggs (melange)	8,2	200	
Sugar	8,2	200	
Bakeř s yeast, dried	1,0	25	
Salt	0,5	12	
Water	32,8	800	
	remain	2 437	remain
	is	100	is

Process	mechanic	time	temperature
all components added to blender	slow	0,5	
Blending	slow	2	
Kneading	medium	7,5	
dividing/rolling/cutting			
raising		60	35°C
deep frying		3	180°C
cooling / filling /decorating			

Remarks:

Before mixing all the ingredients: melt margarine, dissolve sugar in a portion of the water, premix all dry ingredients
Depending on equipment used for rolling and cutting the amount of water can be increased by up to 120 g on top

Dumplings



Gluten free «Universal» blend

Ingredients	%	Mass, g	
Blend« Universal»	54%	1 000	
Vegetable oil	5%	96	
Salt	1%	19	
Water	40%	750	
Remain		1865	remain
is	100	1865	is

Process	mechanic	time	temperature
All components added to blender	slow	0,5	
blending	slow	2	
kneading	fast	6	
dividing/rolling/cutting			
filling			
boiling		15	100°C
cooling			

Remarks:

Depending on equipment used for rolling and cutting the amount of water can be increased by up to 120 g on top

Besides boiling, it is possible dumplings baking and deep frying

Bread



Gluten free «Universal» blend

Ingredients	%	Mass, g	
Blend« Universal»	52,00	1 000	
Vegetable oil	5,00	96	
Baker's yeast, fresh	1,3	25	
Sugar	1,70	33	
Salt	1,00	19	
Water	39,00	750	
remain		1 923	remain
is	100	1 923	is

Process	mechanic	time	temperature
all components added to blender	slow	0,5	
blending	slow	2	
kneading	fast	6	
dividing/rolling/cutting			
raising		60	32°C
baking		35	220°C
cooling			

Remarks:

Depending on equipment used for rolling and cutting the amount of water can be increased by up to 120 g on top