

Gluten Free Bread

By Michele D'Amelio

You don't have to sacrifice carbs with this gluten-free bread that's sure to impress!

Yield: 2 round loaves

Prep Time: 6 hr

Bake Time: 50 min

Ingredients:

- 850g (3 cups + 1.5 tablespoons) water
- 25g (4.5 teaspoons) salt
- 20g (1 tablespoon) Olitalia Extra Virgin Olive Oil
- 1kg (10 cups) Caputo Gluten Free Flour
- 3g (1 teaspoon) Caputo Lievito Dry Yeast



Instructions:

1. Place cold water (50 degrees F) in the bowl of a mixer and dissolve the Caputo Lievito Dry Yeast.
2. Add the Caputo Gluten Free Flour to the mixer.
3. Mix on low until the flour is incorporated. Stop the mixer and scrape down the sides of the bowl with a spatula, then continue mixing.
4. Slowly add in the salt.
5. Add the extra virgin olive oil and mix for another 4-5 minutes until the dough is smooth with no lumps.
6. Divide the dough into two round balls.
7. Place the dough balls in bamboo baskets or any other container and let them rest for 5 hours at room temperature or 15 hours in the refrigerator.
8. If the dough was in the refrigerator, take it out 30 minutes before baking.
9. Bake at 460 degrees F for 40-50 minutes.