

# PERFECT GLUTEN, DAIRY AND EGG FREE WHITE BREAD FOR THE THERMOMIX®



Not only is it super easy with the Thermomix®, it is the closest to wheat bread that I can find. The loaf will only come to half way up the loaf pan wall when baked - don't be tempted to increase the dough quantities, it will sink after cooking if you do.

## INGREDIENTS:

130g white rice  
420g tepid water  
2 tsp instant dried yeast  
35g olive oil  
130g potato flour  
130g gluten-free corn flour  
65g tapioca (arrowroot) flour  
1 tsp salt  
2 tsp sugar  
2 tsp xanthum gum

## DIRECTIONS:

- Mill the rice at Speed 10 for 2 minutes.
- Add remaining ingredients in order specified and mix at Speed 4 for 15 seconds.
- Scrape down the sides and mix for a further 15 seconds at Speed 5.
- Spoon the mixture into lightly oiled TM Essentials Loaf Pan. Using the back of a large spoon dipped in water, smooth the surface of the bread mixture. Sprinkle with poppy or sesame seeds (optional).
- Slide the Loaf Pan lid into place and allow to rise in a warm place (I use Defrost setting on the oven 35°C) for 1 hour. Remove the Loaf Pan lid.
- Preheat the oven to 200°C.
- Gently place in the oven and pour ½ cup ice in the base of the oven, either on the floor of the oven or on a tray.
- Bake at 200°C for 60 minutes or until or until an instant-read thermometer shows 95-99°C.
- When finished, remove from the oven and allow to rest in the pan for 5 minutes before turning onto a wire rack to cool completely before slicing.
- After baking the TM Essentials Loaf Pan and lid should be wiped clean rather than washed in detergent.