



Miele

Gluten free bread

By Shannon Bennett

10 minutes, plus 1 hour proving

Preparation time

1 hour

Cooking time

Makes one loaf

Serves

INGREDIENTS

200 g teff flour
100 g sorghum flour
75 g tapioca flour
75 g potato flour
24 g sugar
10 g xanthan gum
8 g salt
3 eggs, whisked
35 g melted butter
18 g apple cider vinegar
345 g water
7 g yeast

METHOD

1. Mix water and yeast together, rest to activate yeast.
2. Mix all dry ingredients well.
3. Add the eggs, water, butter and apple cider vinegar to the dry ingredient mix.
4. Beat the dough until completely smooth and mixed well.
5. If your oven is equipped with Special Applications, you can select Prove Yeast Dough, or place in a tin and proof for 1 hour in a warm place.
6. Select Moisture Plus at 190°C with 2 bursts of steam and follow prompts on control panel for using Moisture Plus. Release the bursts of steam as follows:
 - First burst of steam: immediately
 - Second burst of steam: After 20 minutes
7. Place in the oven on shelf position 2 and bake for 50-60 minutes.
8. Remove from the oven and allow to cool for 15 minutes prior to slicing.