

Ingredients:

- * 1 kg gluten-free flour mix for bread
- * 740 ml water
- * 30 g beer yeast
- * 20 g salt
- * 20 ml extra virgin olive oil
- * 20 g honey

Steps:

1. Start with the paddle attachment in the stand mixer (use the leaf attachment and not the whisk).
2. Gradually add the gluten-free pizza mix and after a few minutes, add the salt. Mix until a smooth and homogeneous dough is formed.
3. Grease a work surface well with oil, place the dough on it, give it a round shape and allow it to rest for 1 hour.
4. Once the dough has risen enough, that is, when it has doubled its original shape (it will take 2 to 3 hours).
5. Once rolled out, choose the desired shape with cookie cutters, or use a roller to cut long grissini.
6. Place the grissini on a baking tray FORO.BLACK (6 pages, 6 trays of various gluten-free products with teflon coating).
7. Brush the grissini/products with a water and seed oil emulsion (1:1 ratio) and coat to taste with: Rosemary, Sesame, Poppy, etc.
8. Bake and cook, cool and serve.