

81332 – Werz Rice Flour Bread Mix Gluten-free

Wholemeal bread:

Pour 450 ml of warm water (approx. 25°C) in a bowl and dissolve either 1 package of dry yeast or 20 g of fresh yeast in the water. Add 5 g of salt, 1 tablespoon of vinegar, 1 tablespoon of honey and 500 g of Werz rice flour mix. Knead the dough for 3 minutes with a hand mixer. Afterwards stir in 50 ml of oil. Grease a tin with cooking oil, fill in the dough and smoothen. Brush the surface with oil. Allow the dough to rise for approx. 30 minutes so that the dough increases its size by 1/3. Place the bread in a preheated oven (220°C) on the middle rack. After 10 minutes reduce the temperature to 200°C. Total baking time: 50 minutes.

Wholemeal rolls:

Prepare the dough according to the bread recipe. Using a spoon or ice cream scoop place small portions (approx. 60 g) on a greased baking sheet and brush with oil. Allow the dough to rise for approx. 30 minutes. Place the baking sheet on the middle rack of the oven at 220°C for 10 minutes. After 10 minutes reduce the temperature to 200°C. Total baking time: 20 minutes.

Wholemeal pizza:

Prepare the dough according to the bread recipe adding an additional 50 ml of water. Smoothen the dough onto a baking sheet or pizza tin and allow to rise for approx. 30 minutes. Place the pizza in a preheated oven (220°C) on the middle rack and bake for 10 minutes. Brush the pre-baked pizza with oil and top with tomatoes, ham, salami, mushrooms, etc. Sprinkle cheese on top and place it back in the oven at 200°C for another 20 minutes.

Wholemeal cake:

Prepare a batter with 250 g of Werz rice flour mix, 200 ml of water, 40 g of yeast, 80 ml of oil or soft butter and 100 g of honey or sugar (see bread recipe). Place the dough in a greased form and brush with oil. After approximately 40 minutes use a knife to make a cut on the surface and place in a preheated oven (220°C). After 10 minutes reduce the temperature to 190°C. Total baking time: 40 minutes.

Wholemeal pancake without yeast:

Prepare a batter with 250 g of Werz rice flour mix and 300 ml of carbonated mineral water. Use a spoon to portion small pancakes onto a greased baking sheet. Place immediately in a preheated oven (240°C) for 15 minutes.

Wholemeal bread without yeast:

Preheat oven to 220°C. Pour 450 ml of cold carbonated mineral water in a bowl. Combine 1 package of baking powder with 10 g of salt and 500 g of Werz rice flour mix and add to water. Add 100 g of sunflower seeds and mix for 2 minutes. Grease a baking tin, fill in the batter and brush with oil. Place the bread immediately in the oven on the middle rack. After 10 minutes reduce the temperature to 200°C and bake for an additional 40 minutes.

Wholemeal rolls without yeast:

Preheat oven to 220°C. Prepare the dough according to the recipe for bread without yeast. Using a spoon or ice cream scoop place small portions (approx. 60 g) on a greased baking sheet and brush with oil. You can top the rolls with sesame, caraway or poppy seeds if you like. Place the rolls immediately in the oven and bake for 20 minutes.

Recipe for bread machines:

Pour 500 ml of warm water (approx. 25°C) in the bread machine. Mix 500 g of Werz rice flour mix with 7 g of dry yeast and 10 g of salt and then pour in machine. After 10 minutes add 50 ml of oil. Set levels for fast baking and dark bread. During the first mixing use a plastic scraper to slide all the flour into the liquid. Add flaxseed, sunflower seeds or sesame for an especially tasty bread.