

Gluten Free Pizza

Ingredients

1 qty of Gluten Free Dough (enough for 4x12" pizzas)

Toppings of your choosing

Classic Pizza Sauce

1 can San Marzano Tomatoes

½ Onion diced

2/3 cloves of garlic minced

Olive Oil

¼ tsp Oregano

Method:

In a pan gently fry the onion in olive oil until soft, add the garlic and cook for 10 secs before adding the tomatoes, rinse the can half full of water and add to the rinse water. Season, add oregano and simmer for 15-20 minutes until it is soft. Taste, correct seasoning and add sugar if needed. Blend and cool.

Making the pizzas

Method:

Stretch the dough gently on a floured surface until it to your desired shape and thickness.

A thinner base is easier to cook but don't go too thin as this pizza dough is a little less sturdy when raw and it will rip, but you can patch it up if this happens.

When you dress a pizza try not to go all the way to the edges with the toppings, also don't go overboard with the quantity of toppings, scattering and dustings are better than heaps and piles, fresh dough won't cook properly if it is over loaded.

You can cook the pizza a few ways,

If you have a pizza oven you can use that as you would a regular pizza.

You can use your oven, pre heat it to as hot as it can go, preheat a heavy metal sheet pan, frying pan or pizza stone with the oven. When the oven is at temperature, take out the sheet pan and put on the dough. Dress the pizza and return to the oven as quickly as possible. Cook for 10-15 minutes.

The next option is using a frying pan and your grill. Again, heat the grill as hot as it can go. Using a non-stick frying pan, stretch the dough out to fit the frying pan. Don't use any oil just put the raw dough into the dry frying pan. Turn on the heat to medium-high, let the pizza cook a little and then dress the pizza while in the pan. You will see and smell the base of the pizza cooking, take a peek under the pizza every now and then, you want to cook it until it is golden. Once it is cooked

underneath transfer the pan into the grill and cook until crisp and bubbling on top. If your frying pan has plastic parts you can transfer to a sheet pan first and then to the grill.

Some ideas of toppings:

Hawaiian Pizza

Classic Pizza Sauce, Baked Ham, Fresh Pineapple and Mozzarella

Boscaiola

Classic Pizza Sauce, Gluten Free Sausage, Mushrooms, Mozzarella

The Cheeseboard Pizza

Mozzarella, Parmesan, Goats Cheese, Brie, Onion Jam

The Cheeseburger Pizza

Classic Pizza Sauce, Minced Beef, Mozzarella, American Cheese, Bacon, Dill Pickle, Lettuce, Burger Sauce

Buffalo Cauliflower Pizza

Roasted Cauliflower, Blue Cheese, Buffalo Sauce and Celery Chards

Apple, Bacon & Cheddar Pizza

Pink Lady Apple, Smoked Bacon, Sage and Cheddar

Baked Beetroot & Goats Cheese Pizza

Pesto, Beetroot, Goat Cheese and Candied Walnut

Nduja & Broccoli Pizza

Classic Pizza Sauce, Spicy Nduja, Charred Broccoli, Mozzarella, Parmesan

The Nordic Style Pizza

Hot Smoked Salmon, Cream Cheese, Dill and Capers