

Gluten Free Pizza Dough

Recipe source: Nicole Hun, glutenfreeonashoestring.com

Makes 2x 30 cm pizzas

<u>Equipment</u>	<u>Ingredients</u>
Large bowls	3 cups (420 g) all purpose gluten free flour blend
Tea towels	1 tablespoon (9 g) instant yeast
Food processor or Stand mixer	1 ½ teaspoons (6 g) granulated sugar
Measuring spoons	1 ½ teaspoons (9 g) salt
Measuring cups	1 ⅛ cups warm water
Measuring jug	4 ½ tablespoons extra-virgin olive oil (<i>if using or extra water</i>)
Wooden spoons	
Large bowl with lid	
Rolling pin	
Baking/pizza trays Baking paper	

What to do

In the bowl of your stand mixer fitted with the paddle attachment or your food processor fitted with the metal blade, place the flour, yeast, and sugar, and whisk to combine.

Add the salt, and whisk again to combine well.

Add 1 1/8 cups water and 4 ½ tblsp olive oil, and mix on medium speed in your stand mixer or pulse in your food processor until the dough begins to come together.

Turn the mixer to high speed or your food processor on and process until the dough is no longer a ball but has begun to appear whipped (about 3 minutes). Transfer the dough to an oiled container with a tight-fitting lid or a greased bowl, and cover tightly.

Place in a warm, draft-free area to rise until it's about 1 ½ times of its original volume (about 1 hour), or refrigerate the dough for up to 3 days.

When you're ready to make the pizza, place a pizza stone or overturned rimmed baking sheet in the oven and preheat it to 220°C.

If you've refrigerated the dough, work with it straight from the refrigerator. If you haven't, place the tightly sealed dough in the refrigerator to chill for at least 15 minutes before working with it, as it's easiest to work with when it's chilled.

To make pizza, place the dough on a lightly floured surface and sprinkle the top lightly with a bit more GF flour. Knead the dough a bit until it's smoother, then divide it into two equal portions.

Cover the unused portion, so it doesn't dry out.

Roll the other portion of dough on the floured surface with a rolling pin, moving the dough frequently to prevent sticking. Sprinkle very lightly with additional GF flour as necessary.

Create a smooth edge around the perimeter of the dough by pressing the edges with one hand toward the palm of your other.

Add your favourite Pizza toppings. (See SAKGP Pizza recipes) ENJOY!