

GLUTEN-FREE PIZZA DOUGH



A tried and tested gluten-free pizza dough, that makes super light and crispy pizza bases. The recipe uses the traditional FG Roberts Breadmix that we stock in-store, the FG Roberts site has a great range of gluten-free baking recipes.

Ingredients:

175 *FG Roberts Traditional Breadmix*

$\frac{1}{2}$ tsp *salt*

3.5g *dried yeast*

$\frac{1}{2}$ tsp *sugar*

250mL *warm water*

Method:

Measure warm water into a small bowl, add dry yeast and sugar and stir well. Allow to sit until mixture bubbles.

Add FG Roberts Traditional breadmix and salt and stir until combined.

Roll dough onto a lightly floured surface and knead well for 5 minutes and form into a ball

Place into a well-oiled bowl and cover with cling film and allow to rise for 30-40 minutes

Once risen, tip dough out onto a well-greased pizza tray (the oil you have already placed in the bowl will prevent any of the dough from sticking)

Place the dough into the centre of the tray and press out using your fingertips (add a little extra oil to your fingertips to prevent any stickiness)

Preheat oven to 180c fan forced

Top the pizza with your favourite ingredients

Bake pizza for 20-30 minutes or until well coloured on top and golden underneath (you can check this by lifting with a spatula)

Gluten-free | Vegetarian