



# GLUTEN FREE NEAPOLITAN STYLE PIZZA

👤 Advanced level

## FIRST DOUGH

### INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

corn flour  
water  
yeast

### PREPARATION

400g -Knead in a planetary for 2 minutes on low speed. Add the water in more  
100g than once.  
1000g -Place in a very capacious bowl and then cover it. Refrigerate for 12-14 hours.  
20g

## SECOND DOUGH

### INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE

corn flour  
salt

### PREPARATION

500g -Mix the first risen dough together with all the other ingredients planned for  
100g the second dough on medium speed in a planetary mixer fitted with paddle  
30g for 5 minutes.  
-Sprinkle with the mix or with corn flour covering the entire surface.  
-Divide the dough into small balls with a weight of about 250gr each.  
-Let it rise for about 2 hours in the proofer room at 30°C with humidity of about 70%.  
-Roll out as usual and stuff with tomato and mozzarella.  
-Bake at 290°C-300°C for 7-8 minutes.

**ADVICE:** It's possible to replace the corn flour with buckwheat, amaranth or any other gluten free flour.