



# GLUTEN FREE NEAPOLITAN STYLE PIZZA

Chef 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 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.