



GLUTEN FREE NEAPOLITAN STYLE PIZZA

👤 Advanced level

FIRST DOUGH

PANE PIZZA & FOCACCIA GLUTEN
FREE

corn flour
water
yeast

400g
100g
1000g
20g

-Knead in a planetary for 2 minutes on low speed. Add the water in more than once.

-Place in a very capacious bowl and then cover it. Refrigerate for 12-14 hours.

SECOND DOUGH

PANE PIZZA & FOCACCIA GLUTEN
FREE

corn flour
salt

500g
100g
30g

-Mix the first risen dough together with all the other ingredients planned for the second dough on medium speed in a planetary mixer fitted with paddle 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.