

# **GLUTEN FREE NEAPOLITAN STYLE PIZZA**

# FIRST DOUGH

#### **INGREDIENTS**

PANE PIZZA & amp; 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 & amp; 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

30a 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.