



GLUTEN FREE NEAPOLITAN STYLE PIZZA

FIRST DOUGH

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE	g 400
CORN FLOUR	g 100
WATER - COLD (5°)	g 1000
YEAST	g 20

PREPARATION

- 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

INGREDIENTS

PANE PIZZA & FOCACCIA GLUTEN FREE	g 500
CORN FLOUR	g 100
SALT	g 30

PREPARATION

- 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.