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Gluten Free Pizza Crust

Pizza Crust

This is the perfect recipe that can be adapted for thicker or thinner crust, depending upon how thin you spread it. This recipe makes one extra-large pizza (think cookie sheet sized) and if you prefer a thin crust you can also get an additional medium sized pizza. Or save the extra dough for a couple muffins, rolls etc.

Ingredients

Yield: 1 x-large pizza (cookie sheet sized) + 1 medium pizza (cast iron sized) Prep Time: 30 min Cook Time: 20 - 25 min

crust:

1/2 c milk + 3 tbs hot water

1 tbs sugar (optional)

1 1/4 tsp yeast

1 3/4 c flour - use Flour Power or Blonde Beauty

3 eggs

1 1/2 tbs butter or oil

1/2 tsp salt

1/4 tsp garlic powder

1/4 tsp thyme

1/2 tsp onion powder

1/2 tsp oregano

Optional toppings:

sauce - see notes for options

2 1/2 c cheese - use your favorite

seasonal vegetables

meat - anything!

Instructions

Preheat oven to 350°. We highly recommend using a silpat on a cookie sheet, they are 100% worth the money when you cook gluten free. If you don't have one you can grease a cookie sheet or cast-iron skillet. The cooking time may vary with your pan choice so be watchful the last five minutes, adding time if the center looks uncooked.

In a small bowl combine hot water, milk and sugar, stirring until the sugar dissolves. Add the yeast and let it sit until the yeast activates (you will see it get puffy). In a stand mixer combine the rest of the ingredients: flour, eggs, salt, oil, and herbs. Once yeast activates, add the yeast mixture to the big bowl and mix well for a couple minutes. Pour half the batter onto your silpat and smooth out the dough with a rubber spatula till it is about 1/4" thick or more depending upon your thickness preference, adding more dough as you need it. Be sure to leave the outside edge deeper to catch the sauce from running over. 1/4" will give you a thinner crust, if you want a thicker crust you can spread it out a bit thicker, but I wouldn't recommend going over 1/2" as it will end up being too much

crust. Immediately cover with pizza sauce, cheese, then your favorite vegetable and/or meat toppings. See notes below for ideas on toppings. There is no need to let the crust rise, but if you let it sit for about 20 minutes you will get an even thicker crust. Bake at 350° for about 20 minutes or until your crust is golden brown and your toppings are cooked. You can use the remaining dough for another pizza, for bread rolls or muffins. Enjoy!

Notes & Pointers for Success

There are so many options when making pizza, it all depends upon what you have in your fridge and what you feel like. Some of our favorite pizzas sauces have been minced garlic and olive oil, tomato sauce, pesto or ranch dressing. When choosing toppings, we most often use what is already in our fridge. Onion, zucchini, spinach, mushrooms, artichokes, broccoli, tomatoes, minced garlic etc. We recommend first sautéing the firmer vegetables to soften them up. Finally, your choices of meat depend upon what is in your fridge and what your vegetable and sauce choices are. For example, a ranch sauce works well with chicken and bacon, or tomato and/or pesto sauce can go salami, pepperoni, bacon, chicken and/or beef. Don't be afraid to try new things and get creative!

