Gluten-free pizza dough

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Delivers structure without any gluten: psyllium husk provides elasticity and makes for easier handling and shaping – for total gluten-free pizza enjoyment.

Dough

600 g gluten-free pizza flour (e.g. Caputo Fioreglut)

2 tsp ground psyllium husk

450 ml water

5 g yeast, crumbled

1 tsp runny honey

2 tsp salt (about 12 g)

2 tsp olive oil

Shaping

Some olive oil

Additional information

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