



# Impasto per Pizza senza Glutine

*Gluten-free pizza dough*

## Ingredients:

- 2 - 1/2 cups gluten-free pizza and pastry flour (we used Orgran brand)
- 7g sachet dried instant yeast
- Pinch salt
- 1 cup warm water
- 1 tablespoon olive oil

## Preparation:

1. Sift flour into a bowl.
2. Add yeast and salt. Stir to combine.
3. Make a well in the center. Add water and oil. Mix to form a soft dough.
4. Turn out onto a lightly floured surface.
5. Knead for 10 minutes or until smooth and elastic.
6. Place in a lightly greased bowl. Cover with plastic wrap.
7. Stand in a warm place for 45 minutes to 1 hour or until dough has doubled in size.
8. Using your fist, punch dough down. Knead on a lightly floured surface until smooth.
9. Divide dough in half.

(You can freeze individual portions of dough: wrap in plastic wrap and freeze for up to 3 months. Thaw in fridge overnight before using).

***Keep Cooking and Enjoying Traditional Roman Food.***

***Buon Appetito!***

<http://www.inromecooking.com>  
[inromecooking@gmail.com](mailto:inromecooking@gmail.com)  
tel. +39 06.68805375; mob. +39. 3883646013