

Base Pizza Gluten Free

Ingredients:

- * 1 kg preparato gluten free per pizza
- * 820 ml acqua
- * 30 ml olio extravergine d'oliva
- * 10 g sale
- * 30 g lievito
- * 10 g miele

Instructions:

1. Combine the water, olive oil, and yeast in the stand mixer (using the leaf attachment and not the whisk).
2. Gradually add the preparato per pizza gluten free and after a few minutes, add the salt.
3. Mix until a smooth and homogeneous cream is obtained, using well-greased gloves.
4. Shape the mixture into a round shape and place on a greased surface.
5. Rest for 10 minutes, then portion, 280 g per ball.
6. Once risen enough, when the balls have tripled their original size (2 to 3 hours), use tegolini in alluminio.
7. Let rise in the tegolini for 30 minutes, then bake in the oven.
8. Finish as desired and repeat the process in the oven if the mozzarella needs to be melted.