

Gluten Free Neapolitan Pizza

By Domenico Tolomeo

Discover the magic of Caputo Gluten Free Flour with this gluten free Neapolitan pizza that's just as good as the original.

Yield: 6 pizzas

Prep Time: 5 hrs

Cook Time: 7 min

Ingredients:

Dough

- 10g Caputo Lievito Dry Yeast
- 5g baking soda
- 800g water
- 1kg Caputo Gluten Free Flour
- 35g salt
- 30g Olitalia Extra Virgin Olive Oil
- Rice flour (for stretching)

Equipment

- Baking steel, pizza stone, or sheet pan
- Pizza peel



Instructions:

1. Using a mixer with the dough hook attachment, add the Caputo Lievito Dry Yeast, baking soda, and water and mix on speed 1 for 2 minutes until it is dissolved.
2. Add the Caputo Gluten Free Flour and mix for 3-4 minutes until the flour is absorbed.
3. Next, add the salt and mix for 2 minutes.
4. Add the Olitalia Extra Virgin Olive Oil and mix until it is completely absorbed (about 3-4 minutes)
5. Place the dough in a bowl, wrap it in plastic, and place it in the refrigerator for 30-40 minutes.
6. After the dough has cooled, begin to divide and scale your dough balls to 300g each. Be sure to use a latex glove coated in olive oil to help you ball them, as the dough will be very sticky.
7. Wrap each dough ball in plastic wrap and place them in the refrigerator for 3-4 hours before usage. Best if used within 48 hours.
8. Place a baking steel, pizza stone, or sheet pan in your oven for at least 30-40 minutes at 550F to allow it to get to the appropriate temperature. This will ensure that your pizzas cook evenly on the bottom.
9. Stretch your pizza on a counter moderately dusted with rice flour, then add your favorite toppings (we recommend Ciao Tomatoes!).
10. Transfer the pizza to a pizza peel and gently shuffle the pizza onto your baking steel, pizza stone, or sheet pan, and bake for 5-7 minutes or until golden brown.
11. When the pizza is ready, we recommend serving it right away.