

Gluten-Free Pan Pizza

By Domenico Tolomeo

Light, airy, and crispy, from Detroit to Sicilian, this gluten-free recipe is perfect for all your favorite pan recipes! Par-bake and use same day or freeze your shells for up to 3 months!

Yield: 2-3 pizzas

Prep Time: 3 hr

Bake Time: 12 min

Ingredients:

- 20g (2 tablespoons) Caputo Lievito Dry Yeast
- 5g (1 teaspoon) baking soda
- 850g (3 and 1/2 cups) cold water
- 1kg (11 cups) Caputo Gluten Free Flour
- 25g (1 and 1/2 tablespoons) salt
- 50g (1/4 cup) Olitalia Extra Virgin Olive Oil
- Desired toppings



Instructions:

Dough:

1. In the bowl of a stand mixer fitted with the paddle attachment, add the Caputo Gluten Free Flour, Caputo Lievito Dry Yeast, and baking soda. Mix for one minute on the first speed.
2. Add the water and mix on the first speed for 2 minutes, and then speed two for 4-5 minutes.
3. Then, add the salt and mix on speed one for 2-3 minutes.
4. Add the Olitalia Extra Virgin Olive Oil (EVOO) and mix for 4-5 minutes or until the dough becomes smooth.
5. Using a latex glove covered with EVOO, remove the dough from the mixer. Place it into a large mixing bowl lightly coated with EVOO. Cover it with plastic and place it in the fridge for 30 minutes.
6. Remove the dough from the refrigerator and divide it into 3 equal dough balls for Detroit pizzas or 2 equal dough balls for Sicilian pizzas.
7. Place it in well-oiled pizza pan (10x14 Detroit or 12x18 Sicilian) and gently stretch the dough until it reaches all corners. Cover it with plastic wrap and let sit at room temperature for two hours.

Par Baking:

1. Remove the plastic wrap, drizzle the top with EVOO, and bake at 550F for 4-6 minutes.
2. Remove from the pan and cool. Once cooled, the dough sheet can be wrapped and stored.

Baking:

1. Place the par baked sheet into a well-oiled pan

2. If you are planning on making a Detroit pizza, you can add your cheese along the sides, making sure to cover all corners and edges, then add Ciao Authentica Crushed Tomatoes.
3. If you would like to make this a Sicilian style pizza, you can top it with cheese, Ciao Authentica Crushed Tomatoes, oregano, and pecorino.
4. Add your toppings and bake for 5-8 minutes.
5. Serve and enjoy!