



Marinara Pizza

81

Makes
1
10-inch pizza

Roll the dough out thick or thin, according to your preference.
The marinara sauce in this recipe can be stored for up to 3 days.
As for toppings, jazz it up as much as you like.

INGREDIENTS

Crust

- ⅓ cup tapioca flour
- 1 cup rice flour
- 1 teaspoon xanthan gum
- 2 teaspoons light brown sugar
- 1½ teaspoons dry yeast
- 1 teaspoon extra virgin olive oil
- ¾ cup warm water
- ¼ cup potato starch, optional
- ⅓ teaspoon salt

Sauce

- One 14½-ounce can whole, peeled organic tomatoes
- 2 cloves garlic, minced
- 1 small onion, diced
- 1 tablespoon light brown sugar
- ⅓ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 5 ounces (about 1½ cups) grated or sliced mozzarella cheese
- Fresh basil leaves, for garnish

PREPARATION

- Prepare the crust:** In the bowl of an electric mixer, combine the flours, xanthan gum, sugar, yeast, oil and water. Mix on low speed for 4 minutes, until easy to handle. If dough is still sticky, add up to ¼ cup potato starch to make it easier to handle. Add the salt.
- Cover the dough with plastic wrap and let it rise in a warm place for 1 hour.
- Prepare the sauce:** In the meantime, combine the tomatoes, garlic, onion, sugar, salt and pepper in a large pot. Bring the mixture to a boil over medium-high heat, then reduce the heat and simmer for 15 minutes. Remove from the heat and set aside to cool, then transfer to a blender and blend until smooth. In the meantime, preheat the oven to 420°F and oil a baking sheet or pizza stone.
- Turn out the dough on a gluten-free floured surface.
- Spread the dough onto the baking sheet and bake for 8 minutes. Remove the crust from the oven, top with the sauce and cheese, and bake for another 5 minutes, until the cheese is melted and the crust is golden brown. Top with basil leaves and serve.