



Bread and Yeast Compounds - Gluten Free
Gluten Free -

Recipe No:
R749 - R749e

GLUTEN FREE PIZZA BASE

USING BAKELS GLUTEN FREE PASTRY MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS GLUTEN FREE HEALTH PASTRY MIX	2.500
	Salt	0.050
	Sugar	0.050
	BAKELS INSTANT ACTIVE YEAST	0.050
2	Egg	1.850
	Water (variable)	1.850
	Oil	0.150

Total Weight	6.500
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Method:

1. Place Group 1 together in mixing bowl fitted with a dough hook.
2. Mix Group 2 together and add to Group 1. Mix well, 2-3 minutes
3. Remove and kneed into a ball. Place in a bowl and cover with a cloth.
4. Let sit in a warm place for 1 ½ hours. Punch down and roll out to fit pizza pan.
5. Bake at 200°C - 210°C for 20 - 25 minutes dependant on oven.

Notes:

Use rice flour or corn flour for dusting.

Cold fill recommended.