



CHEESE AND TOMATO PIZZA

THE LITTLE GLUTEN FREE RECIPE
BOOK BY BROMLEIGH HOUSE

Ingredients

For the base:

250 g/9 oz Gluten Free flour
1 tsp fast-action dried yeast
1/4 tsp salt
1 tbsp sugar
150 ml/5 fl oz milk
1/2 tsp vinegar
2 tbsp olive oil

For the topping:

400 g/14 oz canned chopped tomatoes
2 cloves garlic, finely chopped
2 tbsp tomato puree
salt freshly ground black pepper 100 g/ 3 1/2 oz
Parmesan cheese, grated
250 g/9 oz cherry tomatoes, halved
olive oil salt freshly ground black pepper

To garnish:

basil
capers, rinsed 100 g/ 3 1/2 oz Mozzarella cheese,
shaved

Method



- 1 Line a baking tray with non-stick baking paper
- 2 For the base: mix together the flour, yeast, salt and in a mixing bowl
- 3 Beat together the milk and vinegar and stir into flour mixture. Add the oil and mix to a soft dough
- 4 Turn onto a lightly floured surface and knead for a few minutes until smooth. Roll out into a large round. Place on the baking tray and leave in a warm place to rise for 30 minutes.
- 5 Heat the oven to 180°C (160° fan).
- 6 Cook the base for 10 minutes.
- 7 For the topping: mix together the tomatoes, garlic and tomato puree. Season to taste with salt and black pepper. Spread over the base.
- 8 Sprinkle with parmesan cheese. Place the halved cherry tomatoes on top and season with salt and pepper.
- 9 Drizzle with oil and bake for 20-25 minutes until the base is cooked and the tomatoes are tender. Garnish with basil, capers and Mozzarella cheese shavings.