

# GLUTEN-FREE PAN PIZZA

<b>PREP TIME:</b>	110 MINUTES
<b>TOTAL TIME:</b>	130 MINUTES
<b>YIELD:</b>	5 pan pizzas (675 grams)
<b>SERVING SIZE:</b>	1/12 pizza (55 grams)
<b>ALLERGENS:</b>	N/A



## Ingredients:

Volume	Ingredient	Grams	Bakers %
15 <sup>3</sup> / <sub>4</sub> cups	Ardent Mills Gluten-Free Pizza Flour	2000	100
3 <sup>1</sup> / <sub>2</sub> tbsp	Active Dry Yeast	43.6	2.18
5 <sup>1</sup> / <sub>4</sub> tbsp	Granulated Sugar	65.6	3.3
4 <sup>1</sup> / <sub>8</sub> tbsp	Kosher Salt	51.6	2.6
2/3 cup	Double Acting Baking Powder	115	.75
7 cups	Warm Water (95F)	1660	83.2
2/3 cups	Extra Virgin Olive Oil	145	7.4
<sup>3</sup> / <sub>4</sub> cup	Extra Virgin Olive Oil (for greasing pans)	170	N/A
30 cups	Total	4140	199.43

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

## Directions:

### Dough Instructions:

1. In the bowl of your stand mixer, add flour, sugar, salt and baking powder. Mix well to combine.
2. In a separate bowl, mix the warm water, 145 grams of oil, yeast and 3/4ths of the dry ingredient mix (mixed in your stand mixer). Stir to combine. Mixture may be slightly lumpy.
3. Set aside for 30 minutes, or until the mixture develops bubbles and smells of yeast.
4. Once ready, transfer the mixture back into the stand mixer bowl with the remaining 1/4 of the dry ingredients.
5. Fit the mixer with a paddle attachment and beat on medium speed for 4 minutes. The dough will be sticky and thick, unlike traditional pizza dough.
6. Cover and rest dough for 30 minutes.
7. Use the remaining 170 grams of oil to grease 5 12-inch pizza pans.
8. Scrape the dough from the bowl, divide into 5 portions at 675g each, and place each portion into a pizza pan.
9. Grease or wet hands and press out the dough, beginning in the center, to fill out the pan.
10. Immediately cover tightly with plastic wrap and refrigerate.

### Finished Pizza Instructions:

1. Preheat deck oven to 400°F. Once dough has risen to about double in size, add any sauce, cheese or topping as desired.
2. Bake for 20-23 minutes, or until cheese bubbles and browns, and the edges and bottom of the crust are golden-brown.

Chef's tip: If the bottom of the crust is still pale, remove from the pan and bake directly on a stone for 2-4 minutes or until bottom is brown.

**For sales inquiries or to request a sample,  
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