


## Pizza basic recipe

1h 15 min 

 20 min at 220° C. (425° F. / Gas mark 7) 

### Ingredients

600 gr. (1 lb. 5 oz.) Schär Bread mix" Mix B, 20 gr. (2 tablespoon) dried yeast or 25 gr. (2 1/2 tablespoons) fresh yeast, 2 tablespoons oil, approximately 400 ml. (14 fl. oz.) lukewarm water

Ingredients for the topping, as desired: for example, tomato sauce, 150 gr. (5 oz.) mozzarella cheese, 100 gr. (4 oz.) ham or salami, mushrooms, olives, oregano, salt and pepper, a little oil

### Method

Put the gluten-free flour and the dried yeast in a bowl and mix well. Add the oil and water and knead into a smooth dough. With the help of a damp spatula, spread the dough on a greased baking tray and allow it to rise for about 30 - 40 minutes. Then spread the top of the dough with tomato sauce and top with the remaining ingredients. Season with salt, pepper, and oregano and drizzle with some oil. Bake in a preheated oven.

