



Rustic Pizza

Makes one 14-inch pizza

Ingredients

2 cups gluten free bread white gold flour, plus more for dusting
2 tablespoons millet flour or sorghum flour
1½ teaspoons dry yeast
1 tablespoon white sugar
1½ cup warm water
2 tablespoons extra virgin olive oil
½ teaspoon salt
5 ounces (about 1½ cups) grated mozzarella cheese
2 ounces grated Feta cheese
Canola oil, for greasing
Salt and freshly ground black pepper
2 tomatoes, sliced
Fresh basil leaves, for garnish

Preparation

1. Using an electric mixer, combine the flours, yeast, sugar, oil and 1 cup of the water. Mix on medium speed for 4 minutes, until the mixture is easy to handle. If the dough is still dry, add up to ½ cup water. Mix in the salt.
2. Cover the dough with plastic wrap and let it rise in a

warm place for 1 hour.

3. Preheat the oven to 400°F and oil a baking sheet or pizza stone. Light dust your work surface with flour. Turn the dough out on your work surface and roll it into a 14-inch round. Spread the cheese mixture on top and arrange the tomatoes.
4. Transfer the pizza to the baking sheet and bake for 10-15 minutes, or until the cheese is melted and the crust is golden. Top with basil leaves and serve.