Stephanie Alexander
KITCHEN GARDEN
FOUNDATION
Growing Harvesting Preparing Sharing

Basil & fior di latte margherita pizza

Season: Summer, Autumn
Type: Big dishes
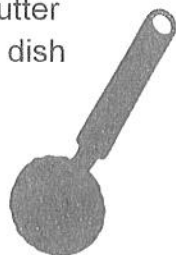**Difficulty:** Intermediate

Serves: Makes 1 large pizza

Fresh from the garden: eggs, basil
Recipe Source: Tony Chiodo, Delightfully Gluten Free with Tony Chiodo Workshop

Equipment:
large pizza tray or oven tray
food processor
spoon
plastic wrap
pizza cutter
serving dish

Ingredients:
olive oil spray
fine cornmeal for dusting
3 cups high protein flour blend
¼ cup milk powder
1 tablespoon xanthan gum
1 teaspoon salt
4 ½ teaspoons active dry yeast
3 eggs
1 teaspoon cider vinegar
¼ cup melted butter or extra virgin olive oil
1 cup warm water
1 tablespoon honey or agave syrup
2 cups tomato passata
1 bunch fresh basil leaves, washed and picked
1 tub fior di latte
extra virgin olive oil, for drizzling

What to do:
- Spray a tray lightly with olive oil and dust with a little gluten free cornmeal.
- Preheat the oven to 180°C.
- Combine the flour, milk powder, xanthan gum and salt well using the food processor. Add the yeast and mix well again.
- Whisk eggs, vinegar, melted butter/olive oil water and the honey together.
- Pour the egg mixture into the dry ingredients and mix on medium speed until well combined. If the batter seems dry, add 1 tablespoon of water at a time and mix.
- Beat the dough on medium to high for 5 minutes.
- Spoon the dough onto the prepared tray and spread it to the edges. Lightly rub some olive oil over the pastry and use the back of a spoon to smooth the top. Seal with a film of plastic wrap and place in a warm spot until it doubles in size (about 1 hour).
- Once the dough has doubled in size spoon the passata onto the pizza base

- Tear the fior di latte and add to pizza.
- Sprinkle over some sea salt and grind over the black pepper.
- Place in the preheated oven on the middle rack for 5 - 7 minutes.
- Once edges are golden and firm, remove, slice and eat.
- Drizzle some extra olive oil over the top to make it extra yummy!