

Gluten Free Pizza Recipe

Recipe By Ronit Peskin



Cooking and Prep:  45
m

Serves:  4

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, No Refined

Sugar, Vegetarian

Source: Whisk by Ami

Magazine

Cuisines: Italian

Ingredients (19)

Crust

3 eggs

1 clove garlic, crushed or minced or 1 cube **Gefen Frozen Garlic**

1 cup milk or **Gefen Coconut Milk**

- 1/2 cup coconut flour
 - 1/2 teaspoon **Haddar Baking Powder**
 - 1/2 teaspoon salt
 - 1 teaspoon dried oregano *(optional)*
 - 1 teaspoon dried basil *(optional)*
-

Sauce

- 1 and 1/2 cups **Gefen Tomato Paste**
 - 2 cups water
 - 1 tablespoon oil
 - 1 medium onion, chopped
 - 1-2 cloves garlic, minced or 1-2 cubes **Gefen Frozen Garlic**
 - 1-2 teaspoons salt (or to taste)
 - 2 teaspoons oregano
 - 2 teaspoons marjoram
 - 1 teaspoon black pepper
 - 1-2 teaspoons sugar *(optional)*
 - cheese
-

Start Cooking

Prepare the Crust

1. Preheat oven to 375 degrees Fahrenheit.
2. In a medium-sized bowl, beat the eggs. Add milk and garlic and combine.
- 3.

Add remaining ingredients and beat into the milk mixture. The dough will be somewhat batter-like—not like a typical pizza dough. Add just a bit more coconut flour if needed. The dough should be spreadable and thin, but should not have the liquid-like consistency of pancake batter.

4. Bake for 12-20 minutes, until the crust is fully cooked and the bottom edges start to brown.
5. Take the crust out of the oven and flip over. Carefully peel the Gefen Easy Baking Parchment Paper from the bottom of the crust and place the crust back on the parchment paper with the bottom side up.

Prepare the Sauce

1. Heat oil in a medium-sized saucepan over medium heat. Add the onion and sauté. When the onion is translucent, add the garlic.
2. Add the tomato paste and water. Stir until uniform, with no lumps of tomato paste.
3. Add salt, oregano, marjoram, and pepper (and sugar). Heat until mixture begins to bubble.

Assemble the Pizza

1. Spread tomato sauce, cheese, and desired toppings on the ready pizza crust.
2. Bake for 10-15 additional minutes.