

Pesach Pizza (Gluten Free)

Recipe By Rorie Weisberg



Cooking and Prep:  50
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Carb, No

Refined Sugar

Source: Family Table by

Mishpacha Magazine

By the time we hit Chol Hamoed, most people don't want to look at fleishigs anymore. Consider this recipe a shout-out all you non-gebrochts families harping on not having matzah pizza... and to all those families who have had their share and need a fresh take on Chol Hamoed fare!

Ingredients (7)

Pizza Crust

- 3 egg yolks (reserve whites for another use)
- 1 cup grain-free mix or 3/4 cup **Gefen Almond Flour** and 1/3 cup starch of choice
- 1/2 cup **Gefen Coconut Milk** or pareve milk of choice
- 1/2 teaspoon **Haddar Kosher Salt**

- 1/2 teaspoon parsley flakes
 - 1/2 teaspoon granulated garlic
 - 1/2 teaspoon granulated onion
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Start Cooking

Prepare the Pizza Crust

1. Mix all ingredients together until a dough forms. Allow the dough to sit for five to 10 minutes to thicken.
2. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Line a baking sheet with Gefen Easy Baking Parchment Paper and spray with cooking spray. Spread batter out on the pan as thin as you can; an offset spatula helps.
3. Bake for 25 minutes. Remove from oven, cool slightly and then carefully flip over.
4. Add toppings of your choice (see below) and bake for another 10 minutes, or until it reaches your desired degree of doneness.

Topping Options

- For standard pizza: Spread with sauce and cheese, then add raw, roasted, or sautéed veggies like mushrooms, onions, broccoli, spinach, olives, peppers, etc.
- For meat pizza: Top with sauce and pulled brisket or ground meat, with or without added veggies. Drizzle with creamy dressing.
- For salad pizza: Spread crust with pesto sauce. Toss shredded carrots, finely diced tomatoes, and finely diced purple onions with creamy dressing and spread over pesto. Top with grated feta cheese.

Credits

Styling and Photography by Baila Rochel Leiner