



Small pizzas free-from-gluten. By Chef Andrea Pini Suitable for Celiac

Ingredients

Premixed flour

250 gr.

Xantic Gum

1 teaspoon

Baking powder

1 teaspoon

Fresh yeast

25 gr.

Lukewarm milk or water

250 c.c.

Sugar

1 teaspoon

Salt

1 teaspoon

Vegetable Oil

1 teaspoon

Preparation

Place the preparation into the Big Cheff, microwave on low (10%) for a minute,

let it rest for a minute and then microwave at 60 % (baking power) for 2 minutes. Cover with tomato sauce and microwave at 60% for a minute. Add mozzarella slices and microwave at 60 % for another minute. Let it rest for 5 minutes before removing it from its mould.

