

Gluten Free Winter Berry Pizza

Prep time: 15 minutes (plus proving time)

Cooking time: 50 minutes

Overall time: 1 hour 20 minutes

Makes: 1x 11-inch Pizza

For the pizza base:

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|-------------------------|----------|
| Warm water | 300g |
| Dried yeast | 1 tbsp |
| Caster Sugar | 1 tbsp |
| Olive Oil | 1 ½ tbsp |
| Gluten Free Bread flour | 410g |
| Salt | 1 tsp |
| Baking Powder | ½ tsp |
| Dark muscovado sugar | 3 tbsp |

For the toppings:

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|---------------|----------|
| Ricotta | 85g |
| Mixed Berries | 300g |
| Pine Nuts | 2 tbsp |
| Acacia Honey | 2-3 tbsp |

To Garnish:

| | |
|------------------------|-----------|
| Red and white currants | As needed |
| Fresh Mint Leaves | As needed |

Method

- Add warm water and yeast) to a jug, mix with a fork, set aside for 5 minutes.
- Add the caster sugar and olive oil sugar, oil to the jug and combine with a fork.
- Fit the dough tool to the food processor.
- Add the gluten free bread flour, salt, baking powder and muscovado sugar to the bowl, fit the lid.
- Start the processor on max speed adding the contents of the jug into the feed tube whilst the processor is running. Mix the dough for 30 seconds.
- Transfer the dough into a mixing bowl and cover with a tea towel.
- Set aside to prove for 20-30 minutes.
- Pre-heat the oven to 180°C
- Grease a large baking sheet with some olive oil or baking spray.
- Transfer the dough to the lined tray, the dough will be wet and sticky.
- Use your hands to spread the dough out into an 11 inch circle to a thickness of less than ¼ inch

- Pre-bake the pizza base for 25-30 minutes until it begins to look dry, (some cracks may form).
- Remove the pizza from the oven, add the ricotta to the pizza base, spread evenly.
- Top the ricotta layer with the mixed berries, pine nuts and acacia honey.
- Return to the oven and bake for 20-25 minutes.
- Remove from the oven and garnish with ingredients 6 (Red and white currants, fresh mint leaves) before serving.