



Gluten Free Cottage Bread Mix

Pizza and Focaccia

Ingredients for a small size, medium-crust-base pizza of approx 28cm diameter (plus trimmings) or a small/medium focaccia approximately 1.5cm thick

200g FG Roberts Cottage Bread Mix
3g dry active yeast (about $\frac{3}{4}$ teaspoon)
2 to 3ml oil (about $\frac{3}{4}$ teaspoon)
2 to 3ml white vinegar (about $\frac{3}{4}$ teaspoon)
245ml warm water

Ingredients for a family size, medium-crust-base pizza of approx 35cm diameter (plus trimmings) or two small/medium focaccia approximately 1.5cm thick

330g FG Roberts Cottage Bread Mix
5g dry active yeast (about $1\frac{1}{4}$ teaspoons)
6ml oil (about $1\frac{1}{4}$ teaspoons)
5 to 6ml white vinegar (about $1\frac{1}{2}$ teaspoons)
400ml warm water

Equipment

- Flat baking tray or pizza tray
- Sturdy spoon
- Spatula
- Plastic mixing bowl (plastic helps keep the dough warm).

Pizza topping suggestions

Tomato paste, tasty grated cheese, mozzarella cheese, diced ham, fine slices of polish sausage, slices of bacon, pre-baked chicken pieces, sliced tomato, capsicum, onion, anchovies, diced olives, chopped parsley, black pepper, finely diced chilli, egg.



Focaccia topping suggestions

Extra virgin olive oil, sun-dried tomatoes, olives, anchovies, dried herbs, black pepper, rock salt, sesame seeds

The process is as simple as mix, shape, rise, add toppings, bake.

1. Mix (takes about two minutes for a 450g water and mix combination which will make approximately 1 large medium base pizza; or 2 small pizzas; or 2 small focaccias)

Mix the correct amount of FG Roberts Cottage Bread Mix with the right amount of warm water and dissolved yeast according to your tin size. Your dough should be quite thick, soft and stretchy after a minute or two of hand mixing with a sturdy spoon and a plastic bowl.



If you want a larger batch and the mix is too much to stir by hand (which for me is anything more than 200 to 300g of mix at a time), use your electric mixer with a dough hook or put it all into a home bread machine to get it to do the mixing part only. This should take about 5 to 10 minutes (not counting initial warming time if your machine does that as well). Then remove it and continue as follows...



2. Shape

Tip the soft and damp (but it should not be sticky) dough onto a lightly floured board (timber boards are warmer) and shape it to make a silky smooth ball. Shaping is where you work around the dough shape lifting the rough edges into the centre and gently squashing them down. Repeat the process while slowly rotating the dough.



Divide the dough into required portions. Mould each piece into a smooth rounded shape.



Lightly oil the oven trays or pizza trays.

For pizzas, roll dough out to approximately 2 to 3mm thick round shape. If you have a pizza tray to suit this size, roll dough out enough so it hangs over the edge of the tray, then lift the tray and trim it with a blunt knife so the dough perfectly fits the tray size.



For focaccias, roll out the dough to approx. 1cm thick.



Place it onto your warmed and lightly oiled tray or tin with smooth side up.

3. Rise

Cover the dough with a damp cloth and leave aside in a warm spot to rise. Rising usually takes 20 to 30 minutes depending on warmth, yeast quality and dough thickness.

4. Add Toppings

When it has doubled in size, add your toppings.

For pizzas, spoon a light coating of tomato paste over the dough leaving about 1cm to 2cm uncovered around the edges. Place your desired ingredients over the tomato paste.



When making focaccia, press holes into the surface of the dough, pour olive oil over the surface and brush. Place desired ingredients over the surface and press these into the dough with your hands.



5. Bake

Bake in a pre-heated oven for 25 to 30 minutes.

Suggested temperatures: gas/electric/fan-forced all around 210 to 215°C.

You'll have to experiment with your oven so that your ingredients and exposed crust bake nicely but don't burn.

During the first 10 to 15 minutes of baking, your dough will rise another 10 to 20%. Allow for this extra height in your oven.

6. Remove

Pizza: After baking, remove from the oven tray, place on a wooden board and cut with a pizza cutter wheel.

Focaccia: Allow to cool for approximately 10 minutes before serving.

Added crust browning: Brushing milk on the exposed outer edges of the pizza crust at the fully risen dough stage will also give extra browning to the crust. The oil already brushed onto the focaccia will be adequate to assist with the extra browning of the edges.