

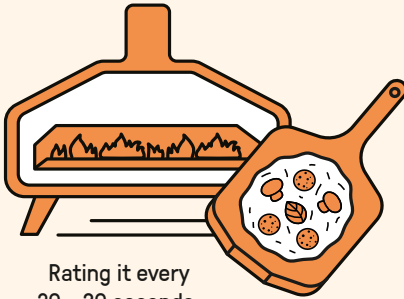
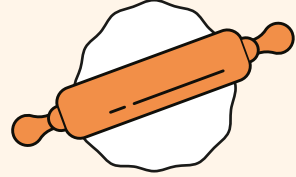
NOTE: GLUTEN FREE BALLS ARE IN THE BAGS WITH RED NECK TAPE.



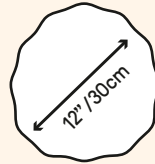
**GREAT BALLS
OF FLOUR**

How to handle gluten free dough balls

Handling Gluten free dough balls is slightly different to the wheat pizza dough balls, but only in so much as you need to use a rolling pin to create the base. Rolling may not result in a perfect circle, although with practice you will nail it.



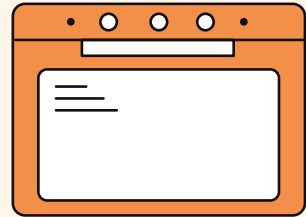
Rating it every
20 - 30 seconds.



Each 250g gluten free pizza dough ball will create a 12"/30cm pizza base.

When cooking in a pizza oven, keep an eye on it as the base may cook slightly quicker than it's wheat based cousin. We recommend rating it every 20 - 30 seconds.

When cooking in a conventional oven, please follow the same cooking method as the wheat dough balls: Oven set to its highest setting, let any stone/steel warm up for a minimum of 10 minutes.



Place the rolled, gluten free dough ball to parchment paper.

Pop in the oven and cook for 3 minutes, rotate 180° and cook for a further 2 - 3 minutes.

TIP

When rolling out you may find that using a fine rice flour will stop it sticking to the surface, use sparingly.

SAFETY

Ensure you are not causing any cross contamination. Please ensure the gluten free dough ball does not come into contact with any wheat based products.