



# Gluten-free pizza dough

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

Delivers structure without any gluten: psyllium husk provides elasticity and makes for easier handling and shaping – for total gluten-free pizza enjoyment.

## Dough

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600 g gluten-free pizza flour  
(e.g. Caputo Fioreglut)  
2 tsp ground psyllium husk  
450 ml water  
5 g yeast, crumbled  
1 tsp runny honey  
2 tsp salt (about 12 g)  
2 tsp olive oil

## Shaping

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Some olive oil

## Additional information

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Created on                      02.09.2025

