

## Chef Feker's Gluten Free Chicken Pizza

### Ingredients for toppings

Caramelized red onion  
Sautéed spinach  
Grilled chicken, tossed in olive oil with rosemary and Italian parsley  
Fire-roasted, tri-color bell peppers, thinly sliced  
Fresh crumbled Fontina cheese  
Shredded mozzarella and asiago cheese  
1 cup tomato sauce

### Ingredients for the dough

3/4 cup gluten free, all purpose flour  
3/4 cup tapioca flour  
2 Tbsps dry buttermilk powder  
1 tsp unflavored gelatin powder  
1 tsp salt  
2 tsps xanthan gum  
1 package active dry yeast granules  
1/2 tsp honey  
2 tsps olive oil  
1½ tsps cider vinegar  
1/2 cup lukewarm water  
Extra tapioca flour for rolling the pizza dough

### Directions

Preheat oven to 400 degrees.

Combine all dry ingredients in a large bowl and whisk until thoroughly mixed together. Add honey, vinegar, olive oil and gradually add water. Mix on high speed for 3 to 4 minutes.

Scrape the thick dough onto a large clean surface liberally sprinkled with tapioca flour.

Work enough tapioca flour into the dough so that it can be shaped into a large ball. With a large knife cut the dough in half to make two medium pizzas.

Shape each piece into a circle making sure to sprinkle enough tapioca flour on the dough and the work surface to prevent it from sticking. Roll thin into circle and then carefully place one prepared pizza crust on baking sheet or pizza stone and bake for about 5 minutes or until the dough is firm. Repeat with second pizza.

Top with tomato sauce, mozzarella and asiago cheese and bake for another 7 to 10 minutes.

Meanwhile, sauté your topping ingredients over medium heat until warm. Top pizzas with your ingredients and sprinkle with fresh crumbled Fontina cheese. Enjoy!



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