

GLUTEN FREE PIZZA PARTY RECIPES





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The recipes in this booklet have been tried and tested by our Coeliac UK team and are all deliciously gluten free.

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Please see our Home of Gluten Free Recipes for nutritional information on all Pizza Party recipes.



GLUTEN FREE DOUGH

We have developed four recipes using our basic gluten free dough recipe to make life simpler when creating and cooking for your pizza party. This provides versatility and reduces the ingredients on the shopping list.

Ingredients

- 230ml warm water
- ½ tsp sugar
- 5g dried yeast*
- 1 medium egg
- 1 tsp cider or white wine vinegar
- 1 tbsp olive oil
- 300g gluten free bread flour*
- Pinch of salt

Method

1. Place the warm water, sugar and yeast into a jug. Set aside for 10 minutes allowing the yeast to bubble.
2. In a bowl, mix together the egg, vinegar and olive oil.
3. Place the gluten free bread flour and salt in a separate bowl, add the yeast and egg mixture and mix until it forms a smooth dough.

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Simply scale up the quantity of dough mixture based on the number of recipes you are making. One batch of dough is enough for either 1 regular pizza, or 1 gluten free garlic bread, or 2 calzones, or 30 gluten free dough balls.



GLUTEN FREE PIZZA

Making your own gluten free pizza is a fun and easy way to introduce children to gluten free cooking. It's also useful for friends and family looking for gluten free meal ideas.

Prep: 10 minutes, plus 30 minutes proving | **Cook time:** 15 minutes | Makes 1 pizza

Ingredients

- 230ml warm water
- ½ tsp sugar
- 5g dried yeast*
- 1 medium egg
- 1 tsp cider or white wine vinegar
- 1 tbsp olive oil
- 300g gluten free bread flour*
- Pinch of salt

Margherita topping

- 150g tomato pizza base sauce*
- 100g grated mozzarella

Method

1. Make your gluten free dough using method 1-3 on page 5.
2. Line your pizza tray with baking parchment, spread the dough over the tray and leave it in a warm place to prove for 30 minutes. You are looking for your dough to double in size.
3. Preheat the oven to 200°C, 180°C fan, gas mark 6.
4. Once the dough has doubled in size, top with the tomato pizza base sauce and the mozzarella cheese.
5. Bake for 15 minutes or until the dough is cooked through and the cheese is melted and golden.

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Tip: You'll get the best results using a pizza tray and the dough needs to prove for 30 minutes.



GLUTEN FREE CALZONE

Switch it up from pizza, with oozing calzone bursting with melting cheese, tomato and pepperoni.

Prep: 25 minutes, plus 20 minutes proving | **Cook time:** 20 minutes

Makes 2 calzones (single batch of basic gluten free dough)

Ingredients

- 230ml warm water
- ½ tsp sugar
- 5g dried yeast*
- 1 medium egg
- 1 tsp cider or white wine vinegar
- 1 tbsp olive oil
- 300g gluten free bread flour*
- Pinch of salt

Filling

- 100g tomato pizza base sauce*
- 1 tbsp oil
- 1 onion, sliced
- 50g sliced peppers
- 60g pepperoni*
- 150g grated mozzarella

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Method

1. Make your gluten free dough, using method 1-3 on page 5.
2. Meanwhile, heat the oil in a pan. Add the onions and cook for 2-3 minutes. Add the peppers and cook for a further 5 minutes. Turn off the heat and leave to cool.
3. On oiled baking parchment, spread the dough into two circles, each around 8" or 20cm in diameter. You can use a sandwich cake tin to make this easier.
4. Top each one with tomato pizza base sauce, and pepperoni. Then add one third of the cheese to one half of each pizza. Divide the onion and peppers between the two pizzas, spreading them over the same half as the cheese. Now fold over each pizza to make your calzone shape, ensuring the edges touch to form a seal.
5. Leave both calzones in a warm place to prove for 20 minutes.
6. Preheat the oven and bake at 190°C, 170°C fan, gas mark 5, for 15 minutes. Then add the reserved cheese to the top of each calzone and bake for the remaining 5 minutes or until the dough is cooked through and the cheese is golden.

Tip: Don't skimp on the cheese and add seasoning depending on personal taste. Consider brushing with egg wash in the final method stage for a sheen and crispier exterior.



GLUTEN FREE GARLIC BREAD

This garlic bread is perfect to share with your Pizza Party guests. Deliciously warm and buttery, soft on the inside and crispy on the outside.

Prep: 10 minutes, plus 30 minutes proving | **Cook time:** 25-30 minutes

Serves: 6 (single batch of basic gluten free dough)

Ingredients

- 230ml warm water
- ½ tsp sugar
- 5g dried yeast*
- 1 medium egg
- 1 tsp cider or white wine vinegar
- 2 tbsp olive oil (reserving 1 tbsp for greasing tin and topping dough prior to cooking)
- 300g gluten free bread flour*
- Pinch of salt

Garlic butter

- 100g butter
- 10g fresh garlic, crushed
- 5g fresh parsley, chopped

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Method

1. Make your gluten free dough, using method 1-3 on page 5.
2. Grease a 1lb loaf tin with half of the reserved olive oil. Place the dough in and leave it in a warm place to prove for 30 minutes. You are looking for your dough to double in size.
3. Meanwhile, line an oven tray with grease proof paper and preheat the oven to 200°C, 180°C fan, gas mark 6.
4. Gently turn out the dough onto a nonstick oven tray, and drizzle with remaining reserved olive oil.
5. Bake for 25-30 minutes or until the dough is cooked through.
6. In a bowl, mix together the butter, garlic and parsley to make garlic butter.
7. When the bread is ready, remove from the oven and leave to cool. Score the top of the bread in a criss-cross pattern. Spread garlic butter over the scored bread and bake for 7-8 minutes until the bread is warmed through and the butter is melted.

Tip: Why not try making a cheesy garlic bread? Mozzarella, Parmesan or Cheddar all work well. Just add at the same time as the garlic butter.



GLUTEN FREE DOUGH BALLS

Served warm with garlic butter or any dip, these dough balls are a great accompaniment to any pizza!

Prep: 10 minutes, plus proving | **Cook time:** 18 minutes

Makes 30 dough balls (single batch of basic gluten free dough).

Ingredients

- 230ml warm water
- ½ tsp sugar
- 5g dried yeast*
- 1 medium egg
- 1 tsp cider or white wine vinegar
- 1 tbsp olive oil
- 300g gluten free bread flour*
- Pinch of salt

Garlic butter

- 100g butter
- 10g fresh garlic, crushed
- 5g fresh parsley, chopped

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Method

1. Make your gluten free dough, using method 1-3 on page 5.
2. Grease a mini muffin or cake pop mould, and half fill with the bread batter.
3. Whilst the dough is waiting to rise, make the garlic butter. In a bowl mix the butter, garlic and parsley. Once mixed, transfer the garlic butter to a smaller ramikin or dish ready for serving.
4. Once the dough has doubled, place in a preheated oven at 200°C, 180°C fan, gas mark 6, and bake for 18 minutes or until the dough is cooked through.
5. Serve with garlic butter.

Tip: For a little heat, finely chop some jalapenos and mix with the garlic butter.



GLUTEN AND YEAST FREE PIZZA

Really easy dough, which does not need proving. Great served as one large pizza or as a number of mini pizzas for a party.

Prep: 10 minutes | **Cook time:** 15 minutes | Makes 1 regular pizza

Ingredients

- 125g Greek yoghurt
- 1 tbsp honey
- 125g plain gluten free flour*
- ½ tsp gluten free baking powder *
- ¼ tsp xanthan gum
- ¼ tsp salt

For the topping

- 75g tomato pizza base sauce*
- 30g grated mozzarella
- 2 slices prosciutto ham (optional)
- 10g rocket (optional)

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Method

1. Mix the yogurt, honey, gluten free plain flour, gluten free baking powder, xanthan gum, and salt to form a dough.
2. Cut two pieces of baking parchment 30cm x 30cm and place the dough in the middle. Roll out between the paper until you get your desired thickness, the image has been rolled to about 5mm as a guide.
3. Preheat the oven to 200°C, 180°C fan, gas mark 6.
4. Top with tomato pizza base sauce and grated cheese and bake for 15 minutes or until the dough is cooked through and the cheese is bubbling.
5. Serve with the optional prosciutto ham and rocket.



GOLESLAW

Try this fresh and crunchy coleslaw, it's quick and easy to prepare.

Prep: 15 minutes | **Serves:** 4

Ingredients

- ½ cabbage
- 2 small carrots
- ½ onion
- 2 tbsp (30g) mayonnaise*
- Salt and pepper to taste

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Method

1. Finely slice the cabbage and onion
2. Grate the carrots
3. Mix all ingredients together with mayonnaise and season to taste.

Tip: Use the large side of your grater or a food processor to speed up the preparation time. Try swapping out white cabbage for red cabbage for a colourful coleslaw or add in grated Cheddar cheese or raisins to switch up the taste!



GLUTEN FREE POPCORN CHICKEN

This gluten free recipe is definitely a favourite with all the family. Serve with your favourite sauce or try our fresh garlic dip.

Prep: 10 minutes | **Cooking time:** 5 minutes | **Serves:** 4

Ingredients

- 1 tsp salt
- 150g gluten free plain flour*
- ½ tbsp ground pepper
- 2 tbsp paprika
- ½ tsp garlic powder
- ½ tsp mustard powder
- 1 tsp dried thyme
- ½ tsp oregano
- 1 tsp ground ginger
- 2 eggs
- 2 chicken breasts, boneless, skinless and cut into 1cm chunks

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Method

1. Mix all the dry ingredients together in a medium sized bowl.
2. In another medium sized bowl, break the two eggs and slightly beat them.
3. Place the chicken pieces into the bowl with the eggs and toss to coat.
4. Using a fork, transfer the chicken pieces to the flour mixture and toss/stir to coat pieces evenly with the seasoning.
5. In a large frying pan, add oil until the oil is about one inch (2.5cm) deep, and heat over a medium-high heat.
6. Space the chicken pieces around the frying pan or sauce pan in a single layer, and cook until golden and crisp - about 5 minutes in total. You might need to cook it in two batches depending on the size of your pan.
7. While the chicken is cooking, create one of our dips or sauces to serve alongside. See pages 24 & 25 for *Dips and Sauces* recipes.
8. When the chicken is cooked, remove from the oil and place on paper towel to drain off the excess oil, then serve with the dip.



POTATO SKINS

Potato skins are full of fibre and by nature do not contain gluten. Serve them as a healthy side dish or with a selection of dips. See pages 24-25 for dip recipes.

Prep: 25 minutes | **Cooking time:** 90 minutes | **Serves:** 4

Ingredients

- 4 large baking potatoes or 6 medium ones
- Olive oil for brushing
- Salt and pepper

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Method

1. Scrub the potatoes clean, then bake them in an oven at 200°C, 180°C fan, gas mark 6, for about an hour until they are cooked through. You will know that they are done if they give a little when squeezed.
2. Cut the potatoes into quarters and scoop out the insides leaving about 1cm of potato on the skin. (Reserve the scooped out potato for another dish).
3. Now increase the heat of the oven to 220°C, 200°C fan, gas mark 7. Brush the potato skins with a little olive oil, covering all the skins, outside and in. Sprinkle with salt.
4. Place on a tray in the oven.
5. Cook for 10 minutes on one side, then flip the skins over and cook for another 10 minutes. Remove from oven and cool until they are cool enough to handle.

Tip: With the remaining mash potato you could make gluten free gnocchi or fish cakes. For more recipes, please visit our website.



GLUTEN FREE MOZZARELLA STICKS

With the creamy, gooey mozzarella, this makes the most irresistible sharing side dish.

Prep: 10 minutes plus 2 hours freezing | **Cooking time:** 3 minutes | **Serves:** 4-6

Ingredients

- 400g block mozzarella
- 50g plain gluten free flour*
- 2 eggs
- 150g gluten free breadcrumbs*
- 2 tsp smoked paprika
- Vegetable or sunflower oil for frying
- 5g chopped parsley
- Dips to serve

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Method

1. Cut the mozzarella into 'chips'. To make 24 sticks, cut the block in half, then cut each half into three slices, then cut each slice into four 'chips'.
2. Tip the plain gluten free flour into a bowl and season well.
3. Whisk the eggs in a second bowl.
4. Mix the gluten free breadcrumbs and paprika in a third bowl.
5. Coat the mozzarella sticks in the gluten free flour, then the egg, then the gluten free breadcrumbs.
6. Transfer to a parchment-lined tray and freeze for at least 2 hrs.
7. Heat the oil to come 2-3cm up the side of a saucepan. Cook the mozzarella sticks in batches and drain on kitchen paper. Serve hot with your favourite dip and a sprinkling of chopped parsley.

For dip recipes please see pages 24 & 25.

Tip: The key to this is freezing down the mozzarella so it does not ooze out before the sticks are crispy.

GLUTEN FREE DIPS

Garlic Dip

Ingredients

- 50ml yoghurt
- 50ml mayonnaise*
- 1 clove garlic, peeled and crushed
- 1 tbsp fresh chive or any herb of your choice
- Salt and pepper to taste

Method

Mix all the ingredients together in a bowl and season to taste.

Red Pepper Hummus

Ingredients

- 2 red peppers
- 1 can chickpeas
- 1 lemon, juiced
- 2 tbsp tahini
- 1 garlic clove, minced
- 2 tbsp olive oil, plus more for serving
- ½ tsp ground cumin
- Salt and pepper to taste

Method

1. Remove the core of the peppers, and then cut them into large flat pieces.
2. Arrange the pepper pieces, skin-side up, on a baking sheet. Grill them for 5 to 10 minutes, until the pepper skins have charred.
3. Place the peppers to a re-sealable plastic bag. Seal this, and then wait 10 to 15 minutes until the peppers are cool enough to handle. Gently peel away the charred pepper skin and discard. Reserve 1 to 2 pieces of the peeled roasted pepper pieces to use as a garnish when serving, then roughly chop the rest.
4. Pop all the ingredients into the blender and blitz to a smooth dip and top with the garnish.

White Bean and Basil Dip

Ingredients

- 1 can cannelloni or butter beans, drained
- 1 garlic clove
- 3 tbsp olive oil
- 1 tbsp basil chopped
- 1 lemon, juiced
- Salt & pepper

Method

Place all the ingredients into the blender and blitz to a smooth dip.

Edamame and Pea Dip

Ingredients

- 100g edamame beans
- 50g frozen peas, defrosted
- 1 tbsp white wine vinegar
- ½ tsp wholegrain mustard
- 100ml soured cream, to bind
- ½ tsp mint sauce

Method

Reserve a few edamame beans for garnish, then place all the other ingredients into the blender and blitz to a smooth dip.

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Tip: Each dip is enough for 4 people. They all keep well in the fridge for 2-3 days, so if you have any left over, they are great in gluten free wraps with salad or stirred through gluten free pasta.

GLUTEN FREE BBQ SAUCE



Fancy making your own gluten free BBQ sauce? This works as a marinade, pour over or dipping sauce.

Prep: 20 minutes | **Cooking time:** 20 minutes | **Serves:** 10

Ingredients

- 250ml tomato ketchup*
- 55g light brown sugar
- 30ml white wine vinegar
- 1 tbsp gluten free soy sauce*
- 2 tsp smoked paprika
- 1 tsp onion powder
- 1 lemon, juiced

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Method

1. Place all ingredients in a pan and whisk together. Bring to the boil and return to a simmer and cook for 10 minutes or until it thickens.
2. Remove from heat and allow to cool.

Tip: This BBQ sauce can also be used as a pizza base sauce as a change to the traditional tomato base flavour.

KALE PESTO



Pesto is so versatile, use as a dip or drizzle over your pizza for added flavour!

Prep: 10 minutes | **Serves:** 12

Ingredients

- 85g toasted pine nuts
- 85g Parmesan
- 3 garlic cloves
- 75ml extra virgin oil, plus extra to serve
- 75ml olive oil
- 85g kale
- Juice of 1 lemon

Method

1. Put the pine nuts, Parmesan, garlic, oils, kale and lemon juice in a food processor and whizz to a paste. Season to taste.
2. This pesto can be stored in a container or jar. You can cover the surface with a little more olive oil and keep it in the fridge for a week, or freeze for up to a month.

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Tip: This pesto is also great as a dressing with salad leaves, in pasta or on meat, fish and roasted vegetables.

GLUTEN FREE CHURROS



Ingredients

- 225ml water
- 50g unsalted butter
- 25g sugar
- 1 pinch of salt
- 150g gluten free plain flour*
- 1 large egg
- ½ tsp vanilla extract
- Vegetable oil for frying

Sugar Coating

- 50g granulated sugar
- 1 tsp ground cinnamon

Chocolate Sauce

- 75g dark chocolate*, broken into pieces
- 125ml double cream

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These are easy to make at home. You will need a star nozzle and a piping bag if you want them to have the authentic look.

Prep: 20 minutes | **Cooking Time:** 20 minutes | **Serves:** 4

Method

1. To make the chocolate sauce, heat the cream in a pan and bring to the boil. Remove from the heat, add the chocolate and stir it until everything is fully melted and combined. Reserve until needed.
2. Combine the cinnamon and sugar in a shallow bowl and set aside (this is to roll the Churros in after they are cooked).
3. To make the Churros – Place the water, butter, sugar, and salt in a medium sized pan. Bring this mixture to the boil, then reduce the heat. Stir in the gluten free flour until fully combined, then turn off the heat.
4. Leave the mixture to cool for a few minutes. Then place in a mixer with the egg and vanilla, and mix on high until smooth. When it's done, transfer it into a piping bag with star nozzle.
5. Heat up enough oil in a large pan or fryer to deep fry the churros. Use a thermometer to check the temperature of the oil. You are looking for 180°C.
6. Pipe a 5-6-inch length churro directly into the oil, using scissors to cut them from the tip of the piping bag. You should be able to fit about 3 at a time in the fryer or pan.
7. Let them fry for 2-3 minutes on each side, flipping to make sure it's fried all around and golden brown.
8. Remove from the oil, place on a paper-towel for a minute, then roll each one in the cinnamon and sugar mix.
9. Repeat the process until all the batter is used up.
10. Serve with the chocolate sauce.

Tip: Dip your churros in some gluten free sprinkles and mini marshmallows after the chocolate sauce.



Gluten Free Chocolate Cookies.

GLUTEN FREE COOKIE DOUGH

This easy cookie dough makes great chocolate chip cookies. If you only need a few cookies, you can freeze the rest of the dough and bake it when needed.

Prep: 5 minutes | **Cooking time:** 10 minutes | **Serves:** 8

Ingredients

- 75g butter, softened
(or plant-based margarine)
- 75g soft brown sugar
(or caster sugar)
- 50g chopped chocolate*
- 1 egg
- 1 tsp vanilla extract (optional)
- 100g gluten free plain flour*
- ¼ tsp gluten free baking powder*
- ¼ tsp xanthan gum

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Method

1. Heat the oven to 180°C, 160°C fan, gas mark 4. Line two baking sheets with parchment.
2. Mix the butter and sugar together using an electric whisk, or hand whisk, until light and fluffy.
3. Add the egg and vanilla and beat.
4. Stir in the chopped chocolate.
5. Fold in the gluten free flour, gluten free baking powder and xanthan gum, and combine.
6. Roll the mixture into eight balls.
7. Space the balls out evenly on the baking sheets, leaving enough space between each to allow for spreading.
8. Bake for 8-10 minutes until browned and a little crisp at the edges but still very soft in the middle - they will harden a little as they cool. Leave to cool on the tray for a few minutes before eating warm or transfer to a wire rack to cool completely.

Tip: Why not try this as a plain vanilla cookie or add coconut or orange zest?



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