

Einkorn is a very ancient grain and the primitive ancestor to the commonly used modern dwarf wheat. It contains less gluten than modern wheat and can be a healthful grain for those with gluten sensitivity.

INGREDIENTS

two 14" pizzas

1 tsp dry yeast
190 g warm water (110 F)
370 g einkorn flour
(I use all-purpose)
1 tsp salt
1 tsp olive oil

DIRECTIONS

1) Make the dough.

In a small bowl, mix the yeast and the warm water. Set aside for 5 minutes.

In a big bowl, whisk the flour and salt.

When ready, pour the yeast mixture in the big bowl. Mix/knead until you have a ball of dough.

Cover and let rise for 2 hours.

2) Bake the pizza.

Preheat oven with pizza stone at 400 F for 30 minutes.

Split the dough in two. Freeze one half to use later.

Roll out the other half on a floured surface. Place dough on pizza stone.

Garnish it as you wish.

Put back in oven and bake for 15 minutes.