

## **Potato Cauliflower Pizza Crust**

2 cups potatoes, boiled and riced  
1 cup cauliflower, roasted and chopped  
salt and pepper  
1 teaspoon extra-virgin olive oil, plus extra for the baking pan  
1/2 cup gluten free flour (see below), plus extra for the counter  
1 tablespoon freshly grated Parmigiano Reggiano (optional)  
1/2 teaspoon dried oregano  
1/2 tablespoon dried basil  
1/2 teaspoon salt  
3 tablespoons water

### Topping Options

2/3 cups tomato sauce  
1/4 cup freshly grated Parmigiana Reggiano  
1/2 cup roasted broccoli florets, coarsely chopped  
3 tablespoons kalamata olives, coarsely chopped  
2 tablespoons sundried tomatoes, chopped  
1/4 cup shredded mozzarella

Preheat the oven to 350°F. Convection Roast works great for those of you with this oven setting.

Place the potatoes (about 3 large) in a pot. Add cool water enough to cover by an inch or two. Bring to a boil, reduce to a medium heat and cook about 30 minutes until tender when pierced with a knife. Drain, peel and pass through a ricer. Let cool to room temperature.

While the potatoes are boiling cut up the cauliflower (or use 8 ounces frozen cauliflower), spread out on a parchment lined cookie sheet, sprinkle with olive oil, salt and pepper. You can roast any other vegetables for toppings -- broccoli, peppers, eggplant - at the same time. Pop into a 350°F oven for about 15 minutes. Keep an eye on them and take them out when they are just getting brown.

Remove the vegetables and turn off the oven. When the oven is cool put the baking stone back in and preheat to 450°F. (Again, Convection Roast works best.)

Chop the cauliflower into a small mince or put into your food processor and process until it looks like it's been coarsely chopped. You do not want it to look like mashed potatoes. (Prior to this step I like to press them in the ricer to extract any moisture. The large cauliflower pieces don't go through the ricer holes but they compress and the water drains.)

Mix the potatoes, cauliflower, flour, salt and herbs in a medium bowl. Add 2 tablespoons water and mix in by hand to create a soft dough. Add more water, if needed, a little at a time to help the dough come together. You don't want sticky dough. If this happens add a little flour.

At this point you can decide if you want one large pizza, 2 smaller ones, or 3 personal. Divide the dough accordingly.

Place the dough on a lightly floured piece of parchment. Flatten it into a disk, sprinkle with a little flour and cover with another piece of parchment. Roll it out with a rolling pin to the desired thickness. Thinner is probably better -- around an 1/8 inch or so.

Peel off the top layer of parchment. Drizzle the top of the dough with a little olive oil. Pop it into the oven on top of the pizza stone keeping the bottom parchment paper in tact. This makes it much easier to work with. Bake about 8-10 minutes until you start to see it turning golden around the edges.

Remove from the oven, top with sauce and your other favorite toppings. Return to the oven for 5-7 minutes, or until brown around the edges. Serve hot. Serves 3 as a main course, 6-8 as an appetizer.

Flour mixture: 1/2 cup sorghum flour, 1/4 brown rice flour, 1/4 cup finely ground cornmeal, 1/2 tsp xanthan gum.