

Pesach Pizza- Gluten Free!

Vichna Belsky

Ingredients

Blintz-Base

6 eggs

1 cup water

1 cup potato starch

1 tsp oil

1 tsp salt

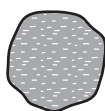
Pizza sauce

Mozzarella cheese, shredded



Method

1. Thoroughly combine Blintz-Base ingredients.
2. In a frying pan, heat a few drops of oil. Pour about 1/2 cup of batter onto the pan, and tilt the pan to spread evenly, if needed.
3. Fry for about 1/2 minute until set, then flip and fry second side. You should now have a thick Blintz-Base. (You can slice this to make pesach noodles- that's where I got this recipe from!)
4. When you are done frying, lay out 4 Blintz-Bases in a 9" x 13" aluminum pan, so that you cover the entire bottom of the pan. I did this by folding each one almost in half, and lining up the flat edge (that you created by folding) with the edge of the pan.
5. Bake at 350 uncovered for about 5-10 minutes so that the Blintz-Base dries up a bit. The edges of the Blintz-Base may pop up- don't worry, it will settle back down when you pour on sauce on cheese.
6. Pour on sauce and cheese, cover pan, and bake about 10 minutes, until cheese is melted. Let pizza rest a few minutes and then slice. You will have a delicious pizza that tastes like it has a soft fresh wheat crust!



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