

Gluten & wheat free pasta dough – tagliatelle...



To make the pasta dough you'll need:

250g Isabel's pizza mix
1 medium egg
4 medium egg yolks
2 Tbsp olive oil

How to prepare:

Put the flour in a mound on a clean surface or into bowl and make a well in the middle.

Add the whole egg, egg yolks and oil into the well. Using your fingers mix all the ingredients together gradually adding the water until it forms a dough. When the dough is complete, knead it for about 5 minutes with the heel of your hand so dough becomes really pliable.

If necessary dust the dough with cornflour to help prevent the dough sticking to the machine or the rolling pin. This dough does not require resting.

Divide the pasta dough, take one piece and roll through the pasta machine, starting on the widest setting. If don't have a pasta machine use the rolling pin instead. The sheet of dough should be about 1.5 mm thick approx. Cut the dough into tagliatelle or linguine.

Lay the strands on a sheet of greaseproof paper or place over a metal coat-hanger to aerate them and prevent tangling.

To cook the pasta, bring a large pan of lightly salted water to boil with a few drops of olive oil. Add the freshly cut pasta and cook for about 1 ½ minutes, until tender, but firm to the bite.

Gluten and wheat free tortilla wraps...



If you are gluten and wheat intolerant or choose to eat wheat-free and miss for a good tortilla wrap... You'll be glad to know that with very little effort you'll be able to transformed Isabel's pizza base mix in the most delicious wraps sandwiches, enchiladas, burritos...

The 300g pack makes 4 pizza bases of approx. 20cm diameter, but the same pack will make at least 6-7 wraps depending on the size.

Just by substituting 30g from one of the 150g pizza mix sachet for potato mash (fresh mash or instant mash mix) you'll be able to make a really tasty wrap ...

To make the tortilla wrap you will need:

120g Isabel's pizza mix
30g instant potato mash or fresh
100ml water
1 small egg
1 1/2 Tbsp olive oil
Cornflour to dust

Prepare:

Pulse all the ingredients in a food processor or mix by hand until all the liquid ingredients are absorbed by the flour and it comes together into a ball.

Knead well until the dough becomes silky and pliable. Divide into four balls.

Roll out each dough ball roughly into a circle about 1mm deep, dusting the dough lightly using cornflour or rice flour so not to stick to the rolling pin.

Pre-heat a non-stick frying pan until very hot, and then add the dough.

Cook until the dough begins to puff, let cook for 1 to 2 minutes approx. turning over half way. Remove and cool, then add your favourite filling.

Add your favourite filling...

Steak wraps

Try cooking steak fillets on a pre-heated griddle, season to taste and cut into strips. Then serve inside a rolled up wrap with finely sliced spring onions and cucumber for a mouth-watering dish.

Delicious naan breads



To make 4 small naan breads we used half a pack (1 sachet) of Isabel's pizza base mix. Substitute 2 tablespoons of cold water for milk.

0.5 teaspoon of salt

1 teaspoon of sugar

1 teaspoon of black onion seeds (from any large supermarket)

Make the mix as normal, then split in to four and roll out in to a teardrop shape, then cook as per the instructions on the box.

When cooked, brush with melted butter for that authentic India taste.

Isabel's Pizza



*Red pesto is perfect to use as a tomato base on Isabel's the pizzas