

## Japanese Eggplant - Tomatoes - Artichoke Hearts - Mushrooms

### Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 3 oz
4. Tomato Sauce, 3 oz
5. Marinated Artichoke Heart wedges, 1 ½ oz
6. Grilled Japanese Eggplant slices, 1 ½ oz
7. Sautéed Crimini Mushroom slices, 1 oz
8. Marinated Sun Dried Tomatoes julienne, ½ oz
9. Yellow Mini Pepper slices, ½ oz
10. Pitted Kalamata Olives, 1 oz
11. Provolone Cheese, 1 oz
12. Basil sprig



### Assembly

1. Form dough into 10 inch round
2. Spread GHO to cover round
3. Spread Mozzarella over GHO
4. Spread Sauce over Cheese
5. Place Artichoke wedges
6. Place Eggplant slices
7. Place Mushroom slices
8. Place Tomatoes julienne
9. Place Pepper slices
10. Place Olives
11. Sprinkle Provolone over toppings

Bake 12-15 minutes at 450 F until bread golden brown and cheese bubbling.

12. Garnish with Basil sprig

