

## Black Forest Ham - Prosciutto - Pesto Sauce - Asparagus - Mushroom

### Toppings

1. Dough recipe of choice, 7 oz
2. Pesto Sauce, 2 oz
3. Fresh Mozzarella Cheese, 2 ½ oz
4. Goat Cheese, ½ oz
5. Black Forest Ham slices, 1 ½ oz
6. Prosciutto strips, 1 oz
7. Asparagus tips, 1 ½ oz
8. Sautéed Crimini Mushroom slices, 1 oz
9. Marinated Sun Dried Tomatoes julienne, 1 oz
10. Pitted Kalamata Olives, 1 oz
11. Asiago Cheese, 1 oz
12. Basil Sprig garnish
13. Cherry Pepper garnish, 1



### Assembly

1. Form dough into 10 inch round
2. Spread Pesto to cover round
3. Spread Mozzarella over GHO
4. Fork Goat Cheese over Cheese
5. Place Ham strips
6. Place Prosciutto strips
7. Place Asparagus tips
8. Place Mushroom slices
9. Place Tomatoes julienne
10. Place Olives
11. Sprinkle Asiago over toppings

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

12. Garnish with Basil Sprig
13. Garnish with Cherry Pepper

