

Black Forest Ham - White, Green Asparagus - Artichoke Hearts

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. Black Forest Ham slices, 2 oz
6. White/Green Asparagus tips, 1 ½ oz
7. Marinated Artichoke Heart wedges, 1 ½ oz
8. Kalamata Olive halves, 1 oz
9. Provolone Cheese, 1 oz
10. Basil Sprig garnish
11. Cherry Pepper/s garnish



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 Ham slices
6. Place Asparagus tips
7. Place Artichoke wedges
8. Place Olives
9. Sprinkle Provolone over toppings

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

10. Garnish with Basil Sprig
11. Garnish with Cherry Pepper/s

