

## Ham - Eggplant Parmigiana - Artichoke Hearts - Grilled Pepper

### Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 2 ½ oz.
4. Tomato Sauce, 3 oz
5. Black Forest Ham strips, 1 ½ oz
6. Eggplant Parmigiana slices, 1 ½ oz
7. Grilled Mini Pepper strips, 1 oz
8. Marinated Artichoke Heart wedges, 1 oz
9. Pitted Kalamata Olives, 9
10. Provolone Cheese, 1 oz
11. Parmesan Cheese, ½ oz
12. Cherry Pepper/s garnish
13. Pepperoncini 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 strips
6. Place Eggplant slices
7. Place Pepper strips
8. Place Artichoke wedges
9. Place Olives
10. Sprinkle Provolone over toppings
11. Sprinkle Parmesan over toppings

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

12. Garnish with Cherry Pepper/s
13. Garnish with Pepperoncini

