

Eggplant - Tomato Sauce - Broccoli - Mushroom - Artichoke



Toppings

1. Dough recipe of choice, 10 oz.
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 4 oz
4. Goat Cheese, 1 oz.
5. Marinated Artichoke Heart wedges, 1 ½ oz
6. Grilled Red/Yellow Bell Pepper strips, 1 ½ oz.
7. Sautéed Button Mushroom slices, 1 ½ oz
8. Broccoli florets, 1 ½ oz
9. Kalamata Olive halves, 1 oz.
10. Tomato Sauce, 6 oz
11. Fontina Cheese, 2 oz
12. Tomato slice 1, grilled Eggplant slices 3, grilled Yellow Squash slices 3, sautéed Mushroom slices 3
13. Parmesan Cheese, ½ oz

Assembly

1. Spread dough in oiled tart pan
2. Spread GHO to lightly cover dough
3. Spread Mozzarella over GHO
4. Fork Goat Cheese over Cheese
5. Place Artichoke wedges
6. Place Pepper strips
7. Place Mushroom slices
8. Place Broccoli florets
9. Sprinkle Olive halves over toppings
10. Spread Tomato Sauce over toppings
11. Sprinkle Fontina over toppings
12. Top off with Tomato slice, Eggplant slices, Squash slices, Mushroom slices
13. Sprinkle Parmesan over toppings

Bake 25-40 minutes at 425 F until surface bubbling.