

Asparagus - Artichoke - Broccoli - Bell Pepper - Olive

Toppings

1. Dough recipe of choice, 7 oz.
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 3 ½ oz
4. Tomato Sauce, 3 oz
5. Asparagus tips, 1 ½ oz
6. Marinated Artichoke Heart quarters, 1 ½ oz
7. Broccoli florets, 1 oz
8. Fire Charred Red Bell Pepper strips, 1 oz
9. Pitted Kalamata Olives, 1 oz
10. Pecorino Romano Cheese, ½ oz
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 Asparagus tips
6. Place Artichoke quarters
7. Place Broccoli florets
8. Place Pepper strips
9. Place Olives
10. Sprinkle Pecorino over toppings

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

11. Garnish with Cherry Pepper/s

