



PIADA PEACH BREAKFAST PASTRY

Diced peaches wrapped in a Rich's whole grain dough.

Yield: 1 Pastry

INGREDIENTS

1 Each **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)

1/2 C Peaches, Diced

1 tbsp. **RICH'S** STREUSEL CRUMBS (#21151)

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to use
- 2 Remove desired number of doughs from the case and place doughs between layers of oiled parchment pan liners on sheet pans. It is VERY important to cover the pan of dough with plastic to prevent dough from drying out during thawing.
- 3 Place the covered dough in the cooler to thaw 18-24 hours or overnight.
- 4 Allow covered thawed dough to rise at room temperature 2-3 hours until it is light and fluffy.

CHEF NOTES

EACH CALZONE PROVIDES 2 OZ. EQ. GRAIN & 1/2 C. FRUIT SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS



- 5 Place a 1/2 c. diced peaches & 1 Tbsp. streusel crumbs diagonally across the dough circle. Spray edges of the dough with water.
- 6 Fold over the 2 moistened dough edges and pinch together to seal.
- 7 Place in a 350°F Convection Oven. Bake until cheese is melted and crust is golden brown 12-15 min.
- 8 Serve warm or cooled with milk for breakfast.