



ROMAN STYLE TOMATO CONFIT PIZZA

With Rich's Roman Style Pizza Dough Balls, crafting delicious and unique pizzas is just a thaw, proof, stretch, top and bake away! Begin by spreading the pizza dough on a lightly floured surface and place in a greased baking pan with a drizzle of olive oil. Spread a layer of tomato confit on the dough and top with stracciatella and parmesan cheese. Bake, then top with herb salad and serve!

Yield: 1 Pizza



INGREDIENTS

	RICH'S Roman Style Pizza Dough Ball, 24 23-Oz (#23468)
4 oz	Tomato Confit
3 oz	Herb salad
4 oz	Parmigiano Reggiano, shaved
3 oz	Stracciatella
1 tbsp.	Olive oil

DIRECTIONS

- 2

Roll out Roman Style Pizza Dough Ball on a lightly floured surface until it is very thin. Place on a greased baking pan and drizzle with olive oil
- 3

Spread tomato confit evenly over the dough. Add stracciatella and parmesan Reggiano, bake in the oven for approximately 10 minutes or until the crust is golden brown
- 4

Remove from the oven and top with herb salad. Serve
- 1

Proof dough ball per handling instructions on packaging.