



LOBSTER BISQUE PIZZA

Take pizza night up a notch with this rich and elegant Lobster Bisque Pizza. Simmer lobster bisque until thick and velvety, then spread a thin layer over your pizza dough as the sauce. Top with a blend of cheeses and bake until the crust turns golden and the cheese melts perfectly. Finish with a sprinkle of fresh parsley for a pizza that's indulgent, comforting and a little bit gourmet.

Yield: 1 Large pizza

INGREDIENTS

RICH'S Artisan Pizza Dough Ball, 24 18-Oz (#11269)

Lobster Bisque

Cooked Lobster Meat

Gruyere Cheese

Parmesan Cheese

Parsley

DIRECTIONS

- 1 Thaw & proof pizza dough according to handling instructions.
- 2 Simmer the lobster bisque until it becomes thick enough to spread like a sauce
- 3 Stretch pizza dough to desired shape.



- 4 Spread a thin layer of lobster bisque over the pizza dough
- 5 Sprinkle with Gruyere and Parmesan cheese
- 6 Cook in the oven until crust is golden and cheese is melted. Remove from oven and sprinkle with parsley