



WG MEATBALL BRUSCHETTA OPEN ENDED PIZZA HANDHELD

Say hello to a fresh twist on a classic with this WG Meatball Bruschetta Open-Ended Pizza. Whole grain pizza dough is folded around melty mozzarella, sliced meatballs, and a bright bruschetta mix of tomatoes, red onion, and basil. Finished with a drizzle of balsamic reduction and baked until golden, this handheld brings cozy Italian flavor with a fresh, fun feel.

Yield: 24 – 5.5 oz. Specialty Handhelds



INGREDIENTS

- 24 Unit **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
- 6 C Shredded Mozzarella Cheese
- 24 Unit Cooked Meatball, 1 oz., Sliced into 4 Pieces
- 3.75 C Tomato Plum, Cored, Seeded, ¼" Diced
- ¾ C Red Onion, ¼" Diced
- ¼ C Fresh Basil Leafs, Chiffonade
- ¼ C Balsamic Reduction

DIRECTIONS

- 1 Thaw pizza doughs until they have doubled in size.
- 2 Assemble the Bruschetta mixture by combining the tomato, red onion and basil in a mixing bowl. Set aside.
- 3 To assemble the handheld, place the following ingredients down the center of each pizza dough: 1 oz. (4T) of Shredded mozzarella cheese, 4 slices (1 oz.) cooked meatball, 1 oz. (2 T) Bruschetta mixture, ½ t. (.125 oz.) Balsamic reduction.
- 4 Bring both the center ends of dough over the filling and pinch to seal. Leave the other ends open.
- 5 Bake in a conveyor oven at 400° degrees for 5 to 6 minutes or in a convection oven at 400° degrees for 6 to 8 minutes, or until golden brown.

CHEF NOTES

1 handheld provides 2.25 oz grain equivalent and 1.75 MMA.