




## TABLE BREAD

Table Bread is one of many variations of breads that can be made using Rich's Pizza Dough Ball.

**Yield:** 1 serving

## INGREDIENTS

1 Each  Artisan Pizza Dough Ball, 24 18-Oz (#11269)



## DIRECTIONS

- 1 Remove desired number of dough balls from the freezer and allow each to thaw overnight in retarder (cooler) on oiled pans covered with plastic to prevent drying.
- 2 Spread 2-3 Tbsp Pesto on bottom of 5" - 7" cake pan
- 3 Place dough directly on Pesto
- 4 Brush top of dough with oil and sprinkle with Italian seasonings
- 5 Bake accordingly (Bread shown above was baked in a Convection oven at 400F for 12 minutes)
- 6 Serving Suggestions:
- 7 Slice and serve with oil/spices in breadbasket, Gourmet Sandwich Bun