




SESAME CRUSTED PIZZA

An Asian take on pizza with roast duck, caramelized red onion, fresh Basil and Sesame seeds.

Yield: 1 Pizza



INGREDIENTS

- 1 Each  7" Proof & Bake Sheeted Pizza Dough, 96 5.5-Oz (#16387)
- 1 tsp. Olive Oil for brushing the crust
- 1 tsp. Sesame seeds
- 6 Piece Tomato, sliced
- 1 oz Caramelized red onion
- 2 oz Roasted Duck Meat Shredded
- 1 tbsp. Basil, fresh chiffonade
- 1 tbsp. Parmesan cheese, shredded

DIRECTIONS

- 1 Thaw pizza dough as per instructions on box.
- 2 Stretch 7" dough to 8". Dock dough lightly, brush with olive oil, and sprinkle with sesame seeds.
- 3 Place dough sesame seed side down on a sheet pan, and par bake for 3 minutes. Remove from oven, and allow to cool.
- 4 Layer sliced tomato, caramelized onions, and duck meat on pizza, then sprinkle with shredded parmesan cheese.
- 5 Return to oven, and bake until dough is golden brown. Remove from oven, and sprinkle with fresh basil.