



## MEDITERRANEAN ARTISAN PIZZA

Plump, meaty kalamata olives and fresh, salty feta layered with caramelized onions create a savory white pizza rich with Mediterranean charm.

**Yield:** 1 pizza



## INGREDIENTS

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

3 tbsp. Sautéed Garlic

6 oz Caramelized red onion

8 oz Mozzarella cheese, shredded

6 oz Feta cheese, crumbled

6 oz Kalamata Olives, sliced

1 tbsp. Fresh oregano, chopped

## DIRECTIONS

- 2 When ready to use, remove dough ball from cooler and let sit at room temperature for 1-3 hours to finish proofing (dough balls are completely proofed when package is fully expanded).
- 3 Remove dough balls from plastic pouches using the EZ Peel flap, place on flour-dusted work surface and stretch dough to approximately 16", then place on an oiled pan or pizza screen.
- 4 Brush dough with sautéed garlic.
- 5 Layer caramelized onions on dough, leaving an edge of about 1/4".
- 6 Sprinkle the Mozzarella and Feta cheeses over the onions.
- 7 Arrange the olives and the oregano evenly over the cheese.
- 8 Bake: •Forced Air Conveyor Oven: 450 F (230 C) For 5 Minutes •Deck Oven: 500 F (260 C) For 8 - 11 Minutes •Convection Oven: 500 F (260 C) For 7 - 10 Minutes •Conventional Oven: 475 F (250 C) For 12 - 14 Minutes
- 1 Follow the handling instructions on the Rich's box.