

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 18 Oz Artisan Pizza Dough Ball (#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