



CHARCUTERIE BOARD PIZZA

GRANDE
CHEESE COMPANY

The on-trend appeal of the meat-centric charcuterie board appetizer is translated into an adventurous new pizza experience. Make this pizza your own by using any combination of sliced cured meats you have back-of-house.

INGREDIENTS:

Charcuterie Board Pizza:

- 16 oz. Pizza dough ball, slacked
- Olive oil, as needed
- 8 oz. (1 log) Grande Cepponelli Fresh Mozzarella, drained
- 3 oz. Assorted thin-sliced cured meats such as prosciutto, pepperoni or soppressata
- 1/2 oz. (3 quarters) Marinated artichoke heart quarters, drained
- 1/2 oz. (2 tbsp.) Peppadew peppers, drained, sliced
- 1/2 oz. (2 tbsp.) Green olives, pitted, drained
- 1/2 oz. (2 tbsp.) Black olives, pitted, drained
- 1/2 oz. (2 tbsp.) Red onion, thin-sliced
- 1/4 oz. (1/2 cup) Arugula, fresh
- 1/4 oz. (2 tbsp.) Grande Shaved Parmesan
- 2 oz. (3) Cherry peppers, drained (optional)
- 2 oz. (1/4 cup) Alfredo sauce (optional)
- 1 oz. (2 tbsp.) Basil pesto (optional)

YIELD:

One 14-Inch Pizza

DIRECTIONS:

Charcuterie Board Pizza:

1. Stretch dough to form a 14-inch crust.
2. Brush dough evenly with olive oil.
3. Slice 1 log Grande Cepponelli Fresh Mozzarella into 12 slices; arrange 9 slices evenly over dough. Reserve 3 slices.
4. Arrange 1 oz. prosciutto over 1/3 of pizza, arrange 1 oz. pepperoni over 1/3 of pizza and arrange 1 oz. soppressata over 1/3 of pizza.
5. Arrange 3 quartered artichoke hearts in center of pizza. Arrange 1/2 oz. each: peppadew slices, green olives, black olives and red onion over pizza. Top with remaining 3 slices Grande Fresh Mozzarella.
6. Bake in an impingement oven at 450°F for 5 to 5 1/2 minutes, in a deck oven at 450°F for 8 to 10 minutes, or until crust is golden and cheese is melted.
7. Slice into 16 square-shaped pieces; garnish pizza with 1/4 oz. each: arugula and Grande Shaved Parmesan.
8. Accompany with 3 cherry peppers, 2 oz. Alfredo sauce and 1 oz. pesto portioned in separate ramekins, if desired.

