



PIZZA BRUSCHETTA

GRANDE[®]
CHEESE COMPANY

There's so much you can do with the Grande Parmesan and Mozzarella you use in your current recipes, and Pizza Bruschetta is the perfect example. Plus, it's an easy way to add a distinct and desirable dimension to your appetizer menu.

INGREDIENTS:

Pizza Bruschetta:

- 12-inch Dough, stretched
- 1 tsp. Olive oil
- 3 tbsp. Garlic, crushed
- 1/4 cup Grande Parmesan, grated
- 2 oz. Grande Mozzarella, shredded or diced
- 3 oz. Tomatoes, chopped
- 1/4 cup Red onion, diced
- 1/2 oz. Basil, chopped

YIELD:

One appetizer for sharing

DIRECTIONS:

Pizza Bruschetta:

1. Roll out dough and brush with olive oil, spread on crushed garlic, and sprinkle with Grande Parmesan and Grande Mozzarella.
2. Bake at 450°F in an impingement oven for 5 minutes, 500°F in a deck oven for 6 minutes or until cheese is melted.
3. Mix together the tomatoes, red onions, basil and olive oil. Spread tomato mixture evenly over cooked pizza. Slice and serve.

