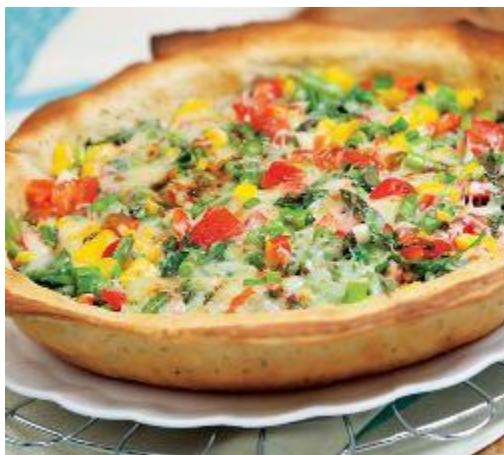


BON PIZZA BOWL



RECIPE NAME: *bon* PIZZA BOWL

RECIPE DESCRIPTION: Pizza

ACTIVE TIME: 15 minutes

TOTAL TIME: 15 minutes plus 1 hour dough rise time

SERVINGS: Yields 2 bowls

bon COOK PRODUCTS USED: FRENCH PANTRY Herbed Pizza Mix, Medium Round Mold, Perforated Baking Sheet, Roul'Pat, Beechwood Rolling Pin, Stainless Mixing Bowl, FRENCH PANTRY Roasted Garlic Olive Oil, FRENCH PANTRY Sel Gris Salt, FRENCH PANTRY Roasted Garlic and Chive Herb Blend, FRENCH PANTRY Traditional Balsamic Vinegar

INGREDIENTS:

- 1 package Herbed Pizza Mix
- 1 cup Milk
- 1/2 cup Roasted Garlic Oil, divided
- 1 Red Bell Pepper, chopped
- 1 Green Bell Pepper, chopped
- 1 Vine Tomato, diced
- 1/2 cup fresh Basil, chopped
- 1/2 teaspoon Sel Gris Salt
- 2 cups shredded Mozzarella Cheese
- 1/4 cup shredded Parmesan Cheese
- 1 tablespoon Roasted Garlic and Chive Herb Blend
- FRENCH PANTRY Traditional Balsamic Vinegar, to drizzle

DIRECTIONS:

1. Place Medium Round Mold upside down on the Perforated Baking Sheet. Preheat oven to 425 degrees F and place oven rack in center position.
2. Follow package directions to prepare pizza dough remembering to heat the Milk and 1/3 cup Olive Oil before adding to mix.
3. When dough has risen, divide into 2 dough balls. Place dough ball on the Roul'Pat and with Rolling Pin, roll to a circle that will completely cover the reverse side of the Medium Round Mold with a little extra allowed for shrinkage.
4. Baste the dough with 1 1/2 tablespoons Olive Oil. Gently lay dough (oil side down) over the reverse side of the mold.
5. Bake for 12-15 minutes until center is a light golden brown and edges are cooked. Remove from oven and cool 5 minutes. Unmold onto the Perforated Baking Sheet.
6. While crust is baking, prepare and place Vegetables, Salt and remaining Olive Oil in Mixing Bowl and toss. Fill the crust with all chopped ingredients.
7. Top with cheese and herb blend. Place back in oven and bake for 5 minutes until the cheese is melted. Remove from oven and drizzle with the Balsamic Vinegar.