

Yield _____

Storage _____

Instruction	Ingredient	Brand/Description	Quantity	Cost
1	Dough Ball	See Recipe	28 oz	
2	Olive Oil		2 T	
2	Garlic	Minced	1 T	
3	Dry Italian Seasonings	See Recipe	1 - 1 1/2 t	
4	Mozz/Provolone	Grande Shred	2 oz	

INSTRUCTIONS

- 1) Hand stretch/toss dough ball to approximately 8" x 16"
Dimple (finger dock) freshly stretched dough, be fairly aggressive or bread will 'pita'.
- 2) Place olive oil and garlic in center of stretched dough. Using your hand evenly coat dough with the oil and garlic to within 1/2" of edge.
- 3) Sprinkle evenly with Dry Italian Seasonings.
- 4) Spread cheese evenly.

Oven

Bake on side of oven away from flame at 570 for approximately 5-6 minutes until golden brown on top and bottom.

Let cool for approximately 60 seconds on screen to prevent sweating.

If holding for over an hour, cool to room temperature before stacking. Leave the loaf whole until ready to use.

Prep

This loaf makes 6 nice sized sandwiches. Slice down the middle lengthwise. Then slice through half of that half, leaving the pieces together, slice into three equal portioned sandwiches.