



Baker's Quality® Recipe

Rustic Pizza

Ingredients

1 BQ® Dough Ball

1/8 cup BQ® Garlic Spread

5 oz. BQ® Pizza Sauce

5 oz. mozzarella cheese

1 tsp. BQ® Pizza & Stromboli Seasoning

Toppings of your choice

Instructions

1. Thaw dough ball (covered in fridge) for 24-48 hours. Then remove and proof (covered) at room temp. until dough ball has doubled in size.
2. Roll out or hand-stretch to the desired size and thickness and place it on a pan or screen.
3. Brush the outside edge with Garlic Spread and sauce the inside dough.
4. Add shredded mozzarella and your favorite toppings and cook until done.

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