



⇒ LUNCH ⇐

GOURMET PEPPERONI PIZZA



DIRECTIONS

1. Preheat Oven to 425 degrees.
2. Roll each of the three packages of pizza dough separately on flat counter top using flour and rolling pin until dough is about 12 inches round.
3. Brush dough with extra virgin olive oil.
4. Top each pizza with pepperoni, cheeses, roasted peppers and optional artichokes and fontina cheese.
5. Bake in oven until golden brown, about 10-12 minutes.
6. Sprinkle with chopped oregano and serve.

INGREDIENTS

- 12 oz. Gallo Salame Pepperoni**
- 3 lbs. premade pizza dough**
- 1 cup flour**
- 1 cup shredded mozzarella**
- 1 cup shredded fontina cheese**
- 1 cup ricotta cheese**
- 1 cup roasted peppers, cut long strips**
- 2 tsp. extra virgin olive oil**
- 2 tbsp. chopped oregano**
- salt/pepper/sugar to taste