



Greek Taverna World Pizza

A base of mozzarella and feta with baby spinach, Kalamata olives, fresh oregano and olive oil.

Yield: (12) 9" pizzas, thin crust

Ingredients

- 12 each – 8 oz. Pizza dough ball
- 2 tbsp. Roasted garlic, mashed
- 1 quart + 2 cups Bontá Pizza Sauce
- 3 cups Baby spinach
- 1 cup Kalamata olives, pitted
- 9 cups Mozzarella cheese, shredded
- 3 cups Feta cheese, crumbled
- 2 tbsp. Fresh oregano, chopped
- ¼ cup Extra virgin olive oil

Directions

1. Preheat pizza oven to 500°F; impinger oven to 475°F.
2. On a lightly floured surface stretch dough to 9"– 10" diameter. Pizza should be irregular in shape.
3. Lay stretched dough onto a lightly floured pizza peel or a pizza screen sprayed with pan release.
To Assemble One Pizza – Top each dough with the following:
 - ½ tsp. Roasted garlic, smear on dough
 - 4 oz. ladle Bontá Pizza Sauce
 - ¼ cup Baby spinach leaves
 - 5 each Kalamata olives
 - ¾ cup Mozzarella cheese
 - ¼ cup Feta cheese
 - ½ tsp. Fresh oregano
4. Bake in pizza oven for 6–7 minutes, impinger oven 3–4 minutes, or until baked through and golden brown.
5. Drizzle each pizza with 1 tsp. extra virgin olive oil. Cut pizza into 4 slices; serve immediately.