



## Roasted Fennel and Artichoke Old World Pizza

Roasted fennel with artichoke hearts and fresh mozzarella over a basil pesto sauce.

*Yield: (12) 9" pizzas, thin crust*

### Ingredients

- 12 each – 8 oz. Pizza dough ball
- 1½ cup Basil pesto sauce
- 1 quart + 2 cups Christina Prepared Pizza Sauce, reconstitute with ground tomatoes or water
- 6 cups Fennel, roasted, sliced ¼" (reserve fennel tops for garnish)
- 3 cups Artichokes hearts, quartered
- 2 lbs. + 4 oz. Fresh mozzarella cheese, sliced ¼"
- ¼ cup Extra virgin olive oil
- Fennel tops

### Directions

1. Preheat pizza oven to 500°F; impinger oven to 475°F.
2. On a lightly floured surface, stretch dough 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:
  - 2 tbsp. Basil pesto sauce, smear on dough
  - 4 oz. ladle Christina Prepared Pizza Sauce
  - ½ cup Roasted fennel
  - ¼ cup Artichoke hearts
  - 3 oz. Fresh mozzarella cheese
4. Bake in pizza oven for 6–7 minutes, impinger oven 3–4 minutes, or until baked through and golden brown.
5. Top each pizza with 2–3 sprigs of fennel tops and 1 tsp. extra virgin olive oil. Cut pizza into 4 slices; serve immediately.