



91037
6/100 oz/cs
Bell Peppers
Marinated

Peperonata Pizza

Peperonata Pizza

- 1 oz Grated Parmesean Cheese
- 4 oz MENU Bell Peppers Marinated
- 2 oz Mozzarella Cheese
- Basil (julienned), to taste
- Pizza Dough (Ready Made)

Peperonata Pizza

Lay out ready made pizza dough and pour the marinated bell peppers on top, add the cheese and then basil. Bake in preheated oven at 450° for 20 minutes or until crust is golden. Serve on desired plate and garnish with parmesean cheese.



91000
6/27 oz/cs
Fantasy Peppers

Crostini with Peppers & Cheese

Crostini with Peppers & Cheese

- 1 Ciabatta Bread
- 2 oz Toschi Condimento Balsamic Vinegar of Modena
- 3 oz Grated Parmesean Cheese
- 4 oz MENU Fantasy Peppers
- Villa Manodori Garlic Infused Olive Oil
- Fresh Thyme

Crostini with Peppers & Cheese

Slice ciabatta bread into thick slices and brush the garlic infused olive oil over each slice and toast lightly in oven. Top ciabatta bread with fantasy peppers, parmesean cheese, lightly toast in oven just to melt the cheese, serve on desired plate and then drizzle the balsamic vinegar on top. Garnish with fresh thyme.