

THE OLIVE AND THE GRAPE

440-257-0778 www.theoliveandthegrape.biz

WHITE PIZZA

By popular demand, we are sharing various combinations for making white pizzas.

Start by using a prepared crust, or prepare a crust of your own.

OPTION ONE – Traditional Italian – Drizzle crust with ***Basil Garlic Seasoned Olive Oil***. Top with sliced Roma tomatoes and sliced mozzarella cheese.

OPTION TWO – Veggie Delight – Drizzle crust with a seasoned olive oil (***Summer Blend, Garden Market, Garlic, or Italia Classico***). Top crust with your choice of shredded cheese. Top cheese with shredded fresh spinach (roll spinach leaves into a cigar shape. Snip with kitchen shears); red, orange and/or yellow bell pepper; red onion; mushrooms

OPTION THREE – Mediterranean – Drizzle crust with ***Rosemary Garlic or Italia Classico Seasoned Olive Oil***. Top with shredded cheese or crumbled Feta cheese. Top cheese with artichoke hearts and red onion.

OPTION FOUR – Grilled Chicken – Drizzle crust with a ***Garden Market or Italia Classico Seasoned Olive Oil***. Top with a shredded cheese of your choice. Top cheese with strips of grilled chicken, red onion, bell pepper and other ingredients of your choosing.

OPTION FIVE – Greek – Drizzle crust with ***Athena Seasoned Olive Oil***. Top with crumbled Feta cheese. Top cheese with Roma tomatoes, red onion and Kalamata olives. Other toppings of your choosing may be added.

OPTION SIX – TexMex – Drizzle crust with ***Ole Seasoned Olive Oil***. Top with shredded CoJack or “Taco” Cheese Mix. Top cheese with grilled chicken or grilled shrimp. Add vegetables of your choice, including corn, black beans, tomatoes, etc.

OPTION SEVEN – Simply Delicious – Drizzle crust with ***Garlic Seasoned Olive Oil***. Top with the cheese of your choice.

OPTION EIGHT – Use you own creativity and share the results with us!

Bake as directed by the crust label. (Usually 400 degrees for 8-12 minutes.)

White pizza can be served as appetizers or as the entrée. They make a delicious dinner when paired with a side salad or bowl of soup.