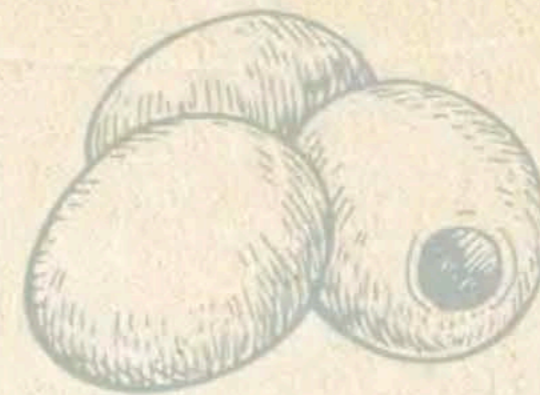


# FR. DAVID'S PIZZA ALLA DAVID

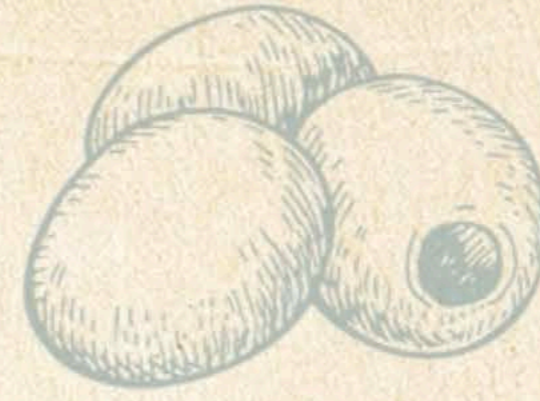


## Ingredients:

- ✦ Portion of pizza dough (freshly made or store bought.)
- ✦ Olive oil
- ✦ ½ cup pesto sauce
- ✦ ½ red onion sliced thin
- ✦ ⅓ cup feta cheese
- ✦ ½ cup of olives
- ✦ 8 strips of prosciutto
- ✦ ½ cup cherry tomatoes
- ✦ 7 slices of provolone
- ✦ Salt and pepper



# FR. DAVID'S PIZZA ALLA DAVID



## Instructions:

1. Roll out the pizza to desired length on a floured surface. Freeze for one hour.
2. Prepare the grill to medium high.
3. Remove pizza from the freezer. Brush olive oil on one side of the dough.
4. Grill dough, oil side down, for several minutes, then remove from grill.
5. Place the toppings on the grilled side of the dough.
6. Place the pizza directly on the grill and lower cover. Grill for five to seven minutes.
7. Remove and serve.

