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***Fresh & Frozen Fresh  
Dough From Your  
Friendly  
Neighbourhood  
Gourmet Pizzeria***

*Fresh bread is a great treat for the family, and was once a common aroma in the home. Today, who has the time to make anything from scratch; from finding a good recipe to clean up, it's a whole day affair. At Diana's Gourmet Pizzeria, we make dough daily and have years of experience working with it. Let us do the hard work so you can bring home ready to use white and 100% whole wheat dough balls. We have great recipes with guaranteed results!*

DGP Dough Ball size 18 ounces.

Makes a large (14") regular crust pizza.

**Place frozen wrapped patty in your fridge to rise overnight or set aside on counter covered with a wet towel for approximately 3 hours before using.**

Ingredients: Water, Unbleached Flour, Olive Oil, Milk, Sugar, Sea Salt & Yeast.

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*Where to go for Gourmet*

**954-7858**

Open for pick up & delivery

@ 1100am Daily


R—730 St. Anne's Road

[www.onegreatpizza.ca](http://www.onegreatpizza.ca)

Full menu online

Online Ordering Now Available

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# Quick & Easy Recipes for Fresh & Frozen Fresh Dough

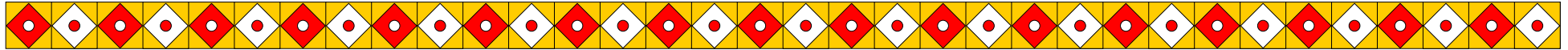
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## *Bread Sticks*

You will need:

- 2 tablespoons of olive oil
- a couple of pinches of Salt
- one large dough patty

Preheat the oven to 450°F. Lightly dust your hands and counter surface with flour. Using your hands, spread the dough patty into a square shape, tugging gently at each side. Roll it out, either with a rolling pin or your hands (it should be about 1/4—1/2 inch thick). Cut dough into 1" sticks, then place them onto a cookie sheet that has been coated with nonstick vegetable spray. Put a few twists in them, or make a small cut in the center of each stick and thread one end through the hole. Brush on olive oil, then sprinkle salt. Bake for 10—15 minutes, or until the sticks are crisp & lightly browned.



## Bake Your Own Specialty Breads with Diana's Own Gourmet Dough Patties

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### *Herb Focaccia*

You will need:

- 2 tablespoons Olive Oil
- 1/2 teaspoon dried Oregano
- 1/2 teaspoon Basil
- 1/2 teaspoon dried Minced Garlic
- 1/8 teaspoon Sea Salt

& one large dough patty.

Preheat oven to 450°F. Using your fingertips or the heel of your hand, spread the dough (flatten) to cover the bottom of a 10" x 15" rimmed cookie sheet that has been coated with nonstick vegetable spray. Prick the dough several times with a fork or paring knife and brush with olive oil. In a small bowl, combine the dried spices and sprinkle over the dough. Bake for 8 to 10 minutes, or until the crust is crisp and brown. Cut & serve.

Focaccia is a dimpled Italian flat bread that is a "cousin" of pizza. It's gained popularity, and with a few ingredients it's a great family treat!

## Sesame Parmesan Bread Sticks

You will need:

- 1/4 cup Olive Oil
- 1/4 cup of Sesame Seeds
- 1/4 cup & 2 tablespoons of grated Parmesan Cheese
- 2 tablespoons all-purpose flour
- & one large dough patty

Preheat oven to 450°F. Pour the oil into a 9" x 13" glass baking dish, combine the cheese and sesame seeds; set aside. Divide the dough into 16 pieces and shape each piece into a ball. With lightly floured hands, roll each ball into a rope about 12 inches long. Dip each rope in the oil, then into the sesame seed mixture, coating evenly. Gently twist each rope several times to create a spiraled look, then lay the bread sticks about 2 inches apart on 2 cookie sheets that have been coated with nonstick vegetable spray. Bake for 10 to 12 minutes, or until crisp and golden brown.

### Helpful Hint:

Wrap your bread in tin foil hot from the oven to serve warm.

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Unit R-730 St. Anne's Rd  
St. Anne's Rd @ Southglen Blvd

## *Pizza*

*You Knew it was coming...*

You will need:

- One large dough patty
- Pizza Sauce

And to pick your favorite toppings! Pizza can be a nutritious & delicious meal—much of it depends on what you like & on what you have on hand. This recipe is very flexible, and can suit itself to your own special combination. Almost anything can be a topping on your pizza, so go ahead and get creative. All of our menu toppings, cheeses and our signature sauce are available, just ask us!

Don't have any pizza sauce? Try using the recipe for the herb focaccia before adding your toppings.

Preheat oven to 450°F. Using your fingertips or the heel of your hand, spread the dough (flatten) to cover the bottom of a 10" x 15" rimmed cookie sheet that has been coated with nonstick vegetable spray. Prick the dough several times with a fork or paring knife. Spoon on sauce, then sprinkle with cheese (or cheese on top?). Top with desired toppings and bake for 12-15 minutes, or until crisp and golden brown. More toppings=more time.



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