



French Bread Pizza

Gaggenau Appliance: Combi Microwave

Heating Modes: Broil/Broil + Hot Air

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Makes: 6 pieces

These easy to prepare pizzas are best when made with a large wide loaf of French bread that allows plenty of room for the toppings and doesn't curl or get too hard around the edges when toasted. Once portioned, the "pizza" slices are brushed with softened butter mixed with some garlic and parsley and lightly toasted. This step adds a lot of flavor to the pizza and the bread reaches the perfect consistency after the final baking with the toppings.

4 oz (114 g) unsalted softened butter, cubed
 ¼ tsp garlic powder or 2 cloves garlic, finely minced
 1 tbsp minced fresh parsley or ½ tsp dried parsley
 1 large loaf French bread cut into 3 equal portions, each portion sliced in half lengthwise
 1 8 oz (250 mL) jar pizza sauce
 2 cups (166 g) shredded mozzarella
 ½ cup (45 g) shaved Parmesan cheese
 1 8 oz (250 g) round fresh mozzarella, sliced
 1 small tub, basil Pesto

For the toppings as shown:

Prosciutto with grilled sliced artichoke hearts, shredded mozzarella, fontina and Parmesan.

Pesto, sliced fresh mozzarella cheese, small tomatoes

Fontina with fresh mozzarella Parmesan and pizza sauce.

Combine the butter with the garlic and parsley in a glass bowl. To soften the butter, cover the bowl and place it in the oven, select the 90W setting with the left control knob, change the time to 5 minutes with the right control knob and touch Play. Meanwhile, slice the bread and set out the toppings.

Place the "pizza" slices on the glass oven tray lined with parchment paper or a rimmed metal baking pan and brush each slice liberally with the softened butter mixture. Place the tray in the oven on rack position 3, counting up from the bottom.

Select the Broil mode with the left control knob and change the temperature to level 2 with the right control knob. Toast for approximately 7 minutes until the bread begins to crisp on the edge.

Remove the tray from the oven and add the toppings. To ensure the toppings don't slide off the bread first add a layer of cheese to the bread then add the toppings and end with another layer of cheese.

Place the tray in the oven on rack position 2, counting up from the bottom and select the Broil + Circulated Air mode with the left control knob and select 325°F with the right control knob. Cook for 5 - 8 minutes until the cheese has melted.