

## Harissa Tear & Share Bread

### Ingredients

1 Pizza Dough Ball (I have included recipe)  
1 Jar Harissa  
Unbleached Flour for dusting  
½ Cup Feta  
1 ½ Cups Shredded Mozzarella  
¼ Cup Parmesan  
¼ Cup Olive Oil, for oiling pan and dough  
Spray oil, if preferred  
1 Egg, whisked  
Herbs (Savory, Parsley, Red Pepper Flake, or any combination you like)  
Hemp, Chia and Flax Seeds, if desired

### Directions

1. Preheat Oven to 450.
2. Dust cutting board with Flour.
3. Roll out Pizza Crust and tuck each corner under the cutting board.
4. Spread out about 2/3rds of Harissa jar on Pizza Dough.
5. Sprinkle with Cheeses.
6. Untuck the corners.
7. Roll dough long-ways into a snake.
8. Pinch ends and snip excess dough off ends.
9. Oil Bundt pan.
10. Oil rolled dough.
11. Egg Wash seam.
12. Place in Bundt pan.
13. Using kitchen shears, partially cut (about 3 inches) segments and not all the way through (approx. 12 cuts.) Leave center of dough intact, as seam.
14. Paint top with Egg Wash.
15. Sprinkle Herbs and Seeds on top.
16. Twist each sliced portion so it is resting on side (now looks like a sunflower or pinwheel).
17. Bake for 18-22 minutes. If not golden enough bake for an additional 4-5 minutes.
18. Ta Dah! You're Done!