



825112 - Cheese Pizza

Source: K12 Culinary

Number of Portions: 96

Size of Portion: each

Components:

Meat/Alt: 2 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825003R Marinara Sauce: School Made.....	2 qts + 2 cups	<p>Prepare school made Marinara Sauce according to the recipe #825003.</p> <p>It takes 3/4 cup sauce per pie. Cool any remaining sauce properly, and store in the refrigerator for other recipes.</p> <p>CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours.</p>
826495 Pizza Crust, par-bkd, 16", Rich's 14006.....	12 each, 16 inch	<p>Keep dough frozen until ready to use.</p> <p>Spray pizza pans or screens with food release.</p> <p>Place one 16 inch par-baked pizza dough on each 16 inch pizza pan or screen.</p> <p>Allow crust to sit at room temperature for 15 minutes to thaw slightly.</p>
		<p>Using a 6 oz spoodle, top each pie with 3/4 cup of school made marinara sauce. Using the back of the spoodle, move sauce from the center of dough and work toward the edges in a circular motion. Take care to avoid edges, as sauce will burn.</p>
826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA...	12 lbs	<p>Weigh 1 lb of cheese, then place cheese in a quart container to achieve a visual image of how to measure 1 lb of shredded cheese each time.</p> <p>Empty the container all at one time into the center of the pie and spread the shredded pizza cheese evenly over the sauce and crust taking care to avoid edges.</p>
		<p>Bake in convection oven at 375° F for 6 to 9 minutes.</p> <p>After baking, allow pizza to rest for 3 to 4 minutes before cutting into 8 wedges.</p> <p>Serve 1/8 pie.</p> <p>CCP: Heat to 135° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>
		<p>This recipe is best prepared for just in time service to avoid excessive leftovers. Leftovers are not optimum quality when reheated.</p>

*Nutrients are based upon 1 Portion Size (each)

Calories	359 kcal	Cholesterol	45 mg	Sugars	*3.1* g	Calcium	391.63 mg	45.68%	Calories from Total Fat
Total Fat	18.24 g	Sodium	639 mg	Protein	18.62 g	Iron	1.15 mg	24.50%	Calories from Saturated Fat
Saturated Fat	9.79 g	Carbohydrates	29.64 g	Vitamin A	550.6 IU	Water ¹	*6.55* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.76 g	Vitamin C	2.4 mg	Ash ¹	*0.03* g	32.98%	Calories from Carbohydrates
								20.72%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.