



825113 - Pepperoni 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
826495 Pizza Crust, par-bkd, 16", Rich's 14006.....	12 each, 16 inch	Keep dough frozen until ready to use. Spray pizza pans or screens with food release. Place one (16 inch) par-baked pizza dough on each 16 inch pizza pan or screen. Allow crust to sit at room temperature for 15 minutes to thaw slightly.
825003R Marinara Sauce: School Made.....	2 qts + 1 cup	Prepare school made Marinara Sauce according to recipe 825003. Note: Each pizza requires 3/4 cup of sauce. Cool any remaining sauce properly, and store in the refrigerator for other recipes. Using a 6 oz spoodle, top each pizza with 3/4 cup (6 fl oz). 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 spreading sauce onto the edge of the crust, as sauce will burn.
826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA...	12 lbs	Weigh 1 lb of cheese, then place cheese in a quart container to verify the volume to measure 1 lb of shredded cheese each time. Empty the container all at one time into the center of the pizza and spread the shredded cheese evenly over the sauce and crust taking care to avoid edges.
826551 Pork, Pepperoni, Hormel 32048.....	360 slice, 1.75g	In a circular arrangement, place 30 slices of pepperoni on the pie as follows: 15 slices on outer rim 10 slices in the middle 5 slices in the center Hint: Keep slices slightly frozen to prevent sticking and provide ease of handling.
		Bake in convection oven at 375° F for 6 to 9 minutes. After baking, allow pizza to rest for 3 to 4 minutes before cutting into 8 equal wedges. Serve 1/8th of the pizza per portion. CCP: Heat to 135° F or higher.

		CCP: Hold for hot service at 135° F or higher.
		CCP: No bare hand contact with ready to eat food.
		This recipe is best prepared for just in time service. Leftovers are not optimum quality when reheated.

*Nutrients are based upon 1 Portion Size (each)

Calories	359	kcal	Cholesterol	45	mg	Sugars	*3.1*	g	Calcium	391.09	mg	45.73%	Calories from Total Fat
Total Fat	18.22	g	Sodium	639	mg	Protein	18.60	g	Iron	1.13	mg	24.55%	Calories from Saturated Fat
Saturated Fat	9.78	g	Carbohydrates	29.50	g	Vitamin A	541.6	IU	Water ¹	*5.89*	g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00*	g	Dietary Fiber	2.73	g	Vitamin C	2.1	mg	Ash ¹	*0.02*	g	32.90%	Calories from Carbohydrates
												20.74%	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.