

# Margherita & Mushroom Pizza

<b>Recipe:</b>	R-1455	<b>HACCP Process:</b>	Same Day Service		
<b># of Servings:</b>	96.00	<b>Serving Size:</b>	1 Slice	<b>Source:</b>	Mushroom Council
<b>Grams Per Serving:</b>	211.87	<b>Ounces Per Serving:</b>	7.5	<b>Meal Components:</b>	2.00 oz. eq. meat/meat alternative, 2.25 oz. eq. whole grain-rich, 1/8 cup other vegetable. 1/8 cup red/orange vegetable

Ingredients	Measurements	Directions
16" Whole Grain Sheeted Pizza Dough, 2.25 oz. eq.	12 - 16" PIZZA	<p>1. Ingredients:</p> <p>2. Prior to Day of Service: Clean and sanitize prep area. Wash hands thoroughly. Prep: Pull 3 full sheet pans and spray generously with pan spray. Pull 1 case of pizza crusts from freezer and place at workstation. Wash hands thoroughly. Remove 12 pieces of dough from the case. Lay 1 pre-sheeted piece of dough on each well -oiled sheet pan. Spray dough and top with the parchment paper from between each piece of dough. Spray parchment paper. Repeat to stack each pan 4 high. Spray plastic wrap and cover pizza stacks completely. Sheeted dough's can be stacked 4 high when separated with oiled paper. It is VERY important to cover the pan of dough with oiled plastic to prevent dough from drying out during thawing.</p> <p>3. Hold: Place the covered dough in the cooler to thaw 24 hours or overnight. Dough can stay in the cooler up to 3 days. <b>CCP: Hold below 41°F</b></p> <p>4. Day of Service: Clean and sanitize workstation. Wash hand thoroughly. Prep: Pull dough from cooler and place on rolling rack. Allow dough to temper for 2 - 3 hours, depending on room temperature. It is IMPORTANT to allow the covered thawed dough to age (temper) at room temperature 2-3 hours until it is light and fluffy. Tempering produces a tender, flavorful crust for your pizza.</p> <p>5. Prep: Pull 4 full sheet pans, spray well and place at workstation. Pull IQF Mushrooms from freezer. Place 2 lb. of diced frozen mushrooms on each full sheet pan. Shake to spread evenly.</p>
USDA IQF Mushrooms, Diced, Frozen, Material #110421	8 LB	
Nutritionally Enhanced Pizza Sauce, L/S	96 OUNCE	
USDA Lite Mozzarella Cheese, Material #100034	12 LB	
Fresh Diced Tomatoes, RTU	5 LB + 8 OZ	
Lightly Dried Basil	1/2 CUP	
Pan Spray	2 OZ	



6. Cook: Roast diced mushrooms in a pre-heated convection oven for 4 minutes.  
Pull from oven and let rest on counter until no longer steaming. Pour off all juice and let cool in a single layer on the sheet pans. When mushrooms are room temperature place in food storage container and set up for production line.  
Do not dump into a bowl or container until completely cooled or they will continue to steam and shrink.

**CCP: Heat until an internal temperature is reached of 140°F for 15 seconds**

7. Prep: Pull pizza sauce from storage.  
Wipe off lids, open and carefully discard lids.  
Empty sauce into food storage container.  
Prep:  
Pull tomatoes, basil and cheese from cooler and place at workstation.  
Wash hands thoroughly.  
Add dried basil to the mushrooms and mix well.  
Open diced tomatoes.  
Put cheese in food storage container.  
Set up assembly line.

8. Prep:  
Pull 12 sheet pans and spray thoroughly.  
Wash hands thoroughly.  
Place each piece of pizza dough carefully onto well-greased sheet pans.  
Top each pizza dough with 1- 6 oz. spoodle of pizza sauce, using the bottom to spread out the sauce evenly, starting from the center and working outward leaving ½" of the dough without sauce.  
Add 16 oz. or 1 quart of shredded mozzarella cheese starting from the outside and working into the center of the pizza.  
Sprinkle 1 cup of diced roasted & seasoned mushrooms on each pizza using 1 - 8 oz. spoodle.  
Sprinkle 1 cup of diced fresh tomatoes on each pizza using 1 - 8 oz. spoodle.

9. Cook: Bake in convection oven at 375° F for 13 - 15 minutes.  
Bake until dough is crisp and cheese is melted and golden.

**CCP: Heat until an internal temperature is reached of 140°F for 15 seconds**

**CCP: Batch cook as necessary to insure best end product and nutritional.**

10 Hold:  
Hold pizzas in warmers above 135°F

**CCP: Hold above 135°F**

**CCP: Batch cook as necessary to insure best end product and nutritional.**

11 Serve: 1 Slice, 1/8 of each pizza.  
Each serving provides 2.00 oz. eq. meat/meat alternative, 2.25 oz. eq. wgr, 1/8 cup other vegetable, 1/8 cup red/orange vegetable  
Each serving weighs 211.9 grams or 7.5 oz.

**CCP: Hold above 135°F**

**Notes:**

**Production Notes:** Allow pizza to set for 1-2 minutes before cutting and serving.  
Cut each 16" pizza into 8 equal pieces.  
If available, use ¼ cup of fresh basil per pie.

**Serving Notes:** Each serving provides 2.00 oz. eq. meat/meat alternative, 2.25 oz. eq. wgr, 1/8 cup other vegetable, 1/8 cup red/orange vegetable  
Each serving weighs 211.9 grams or 7.5 oz.



**Nutrients Per Serving:**

( per 1 Slice )

Calories	325.975	Trans Fat (gm)	0.000*	Iron (mg)	1.971*
Protein (gm)	22.193	Chol (mg)	19.753	Calc (mg)	22.987*
Carb (gm)	40.464	Vit A (IU)	826.690*	Sodium (mg)	625.249
Tot Fat (gm)	8.100	Vit C (mg)	10.230*	Fiber (gm)	4.712
Sat Fat (gm)	3.977			Sugars (gm)	3.588*

**Note: \* means nutrient data is missing or not available.****Meal Components:**

( per 1 Slice )

Fruit (Cups)		Vegetables (Cups)					
	Dark Green	Red/Orange	0.125	Beans/Peas	Starchy	Other	0.125
Whole Grain- Rich (Oz. Eq.)	2.25	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)	

**Allergens:****Milk, Wheat, Soybeans**