



# Fresh Mushroom Pizza - Fresh Sliced Mushroom & Cheese Pizza

<b>Recipe:</b>	R-1456	<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>	230.82	<b>Fat Change %:</b>	0.00	<b>Moisture Change %:</b>	0.00

Ingredients	Measurements	Directions
16" Whole Grain Sheeted Pizza Dough, 2.25 oz. eq.	12 16" PIZZA	1. Ingredients:  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 doughs 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.
RED GOLD® Nutritionally Enhanced Fully Prepared Pizza Sauce	3 QUART	
USDA Lite Mozzarella Cheese, Material #100034	12 LB	
Fresh Sliced Mushrooms, RTU	8 LB	
USDA Pepper & Onion Mix, Material #110724	8 LB	
Dried Oregano	2 TBSP GROUND	
Pan Spray	1 OZ	
		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>
		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.
		6. Prep: Pull pizza sauce from storage. Wipe off lids, open and carefully discard lids. Pull pepper and onion mix from freezer and place at workstation. Pull mushrooms and cheese from cooler and place at workstation. Pull dried oregano. Wash hands thoroughly. Open mushrooms. Place frozen peppers and onions in food storage container. Put cheese in food storage container. Put sauce into a food storage container. Set up assembly line.

**CCP: Prepare foods at room temperature in two hours or less**

7. 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 sliced fresh mushrooms on each pizza using 1- 8 oz. spoodle. Sprinkle 1 cup of frozen sliced peppers and onions on each pizza using 1- 8 oz. spoodle.

8. 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.**

9. 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.**

10 Serve: 1 Slice, 1/8 of each pizza.  
 Each serving provides 2.00 oz. eq. meat/meat alternative, 2.25 oz. eq. wgr, ¼ cup other vegetable.  
**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 1/8 cup of fresh oregano per pizza. All crediting is based on the USDA Product Fact Sheet, the Food Buying Guide and Manufacturer Product Information Sheets. The Food Buying Guide credits IQF mushrooms to have a cooked yield of 6 ¼ cup servings per pound.

**Serving Notes:** Each serving provides 2.00 oz. eq. meat/meat alternative, 2.25 oz. eq. wgr, ¼ cup other vegetable. Each serving weighs 193 grams or 6.8 oz.

Nutrients Per Serving:		( per 1 Slice )			
Calories	337.448	Trans Fat (gm)	0.000*	Iron (mg)	1.620
Protein (gm)	23.146	Chol (mg)	19.753	Calc (mg)	421.249
Carb (gm)	43.488	Vit A (IU)	577.581	Sodium (mg)	627.851
Tot Fat (gm)	8.310	Vit C (mg)	21.095	Fiber (gm)	5.337
Sat Fat (gm)	3.972			Sugars (gm)	6.670*

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

Meal Components:		( per 1 Slice )				
Fruit (Cups)		----- Vegetables (Cups) -----				
	Dark Green	Red/Orange	0	Beans/Peas	Starchy	Other 0.25
Whole Grain- Rich (Oz. Eq.)	2.25	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)

**Allergens:**

Milk, Wheat, Soybeans

