

Gluten-Free Portabella Pizza

Recipe:	R-5858	HACCP Process:	Same Day Service	
# of Servings:	20.00	Serving Size:	1 Pizza	Source: Mushrooms In School
Grams Per Serving:	215.38	Ounces per Serving	7.6	Meal Components: 2 oz. eq. meat/meat alternate, 3/8 cup other vegetable and 1/4 cup red/orange vegetable

Ingredients	Measurements	Directions
Fresh Portabella Caps Italian Seasoning Mix Pan Spray RED GOLD® Nutritionally Enhanced Marinara USDA Lite Mozzarella Cheese, Material #100034 Turkey Pepperoni, CN	20 PIECE WHOLE 2 TABLESPOONS 1/4 OZ 1 QUART + 1 CUP 2 LB + 8 OZ 140 SLICES	<p>1. Ingredients:</p> <p>2. Day of Service: Pre-Prep: Clean and sanitize prep area. Pull portabellas from cooler and place at produce sink workstation. Slice the compost from the ends of the portabellas and discard. Cut the stems off using a paring knife and set aside. Wipe the caps off using a damp paper towel or rag and if necessary, rinse lightly under cold water. Do Not Soak Mushrooms in water as that truly washes away their flavor and texture (they are sponges and will get spongy instead of savory).</p> <p>CCP: Prepare foods at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.</p> <p>3. Prep: Place portabella caps on a parchment lined sheet pan. Place cup side up, spray lightly with pan spray. Sprinkle 1/4 teaspoon Italian seasoning on each. CCP: Prepare foods at room temperature in two hours or less.</p> <p>4. Cook: Place the portabellas into pre-heated 400°F convection oven. Roast for 15 minutes or until the vegetables are softening and being to char on some edges. Pull and place in steamtable pan and hold for assembly. 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.</p> <p>5. Prep: Pull pepperoni, marinara and shredded mozzarella cheese, and place at workstation. CCP: Prepare foods at room temperature in two hours or less.</p> <p>6. Wash hands thoroughly and cover with gloves. Prep: Fill portabella with marinara, stuff two ounces of mozzarella cheese into the roasted portabella. Top with 7 slices turkey pepperoni. Cover and wrap up for service. Place in shallow steamtable pan. CCP: Hold above 135°F CCP: Never handle ready to eat foods with bare hands</p> <p>7. Hold: Hold above 135°F for service. CCP: Hold above 135°F</p>

8. Serve: Serve one Pizza Portabella
Each Portabella Pizza provides 2 oz. eq. meat/meat alternate, 3/8 cup other vegetable and 1/4 cup red/orange vegetable.

CCP: Hold above 135°F

Notes:

Production Notes: Note: The size of fresh portabella mushrooms can vary, the Standard weight for a whole portabella is 84 grams or 2.96 ounces raw.
The FBG does not have yields for portabellas but the FBG states that 2.656 ounces raw provides 1/2 cup cooked sliced mushrooms.

Note: the stems can be using in any soup or stock or diced and added to entrees such as stir fries or egg bakes.
You may purchase portabella caps already cleaned and cut instead of whole portabellas should you want to.

NOTE: a deep portabella cap works best for these portabella pizzas.

Note: the deeper portabellas work best for these recipes

Serving Notes: Each Portabella Pizza provides 2 oz. eq. meat/meat alternate, 3/8 cup other vegetable and 1/4 cup red/orange vegetable.
Each Portabella Pizza weighs 215.38 grams or 7.6 ounces.

Nutrients Per Serving:		(per 1 Pizza)			
Calories	208.728	Trans Fat (gm)	0.000	Iron (mg)	0.775
Protein (gm)	20.844	Chol (mg)	36.086	Calc (mg)	412.438
Carb (gm)	12.050	Vit A (IU)	467.284	Sodium (mg)	632.141
Tot Fat (gm)	8.588	Vit C (mg)	3.140	Fiber (gm)	2.197
Sat Fat (gm)	4.618			Sugars (gm)	4.000

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

Meal Components:							(per 1 Pizza)			
Fruit (Cups)		----- Vegetables (Cups) -----					Other		0.500	
	Dark Green	Red/Orange	0.250	Beans/Peas	Starchy					
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)			Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)				

Allergens:

Milk

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.