

GR-273746 · Margherita & Mushroom Pizza · 1 each · 96 servings

Grain: 2

Meat: 2

Red/Orange: 1/4

Other Veg: 1/8

Wheat

Sulfur Dioxide And Sulfits

Egg

Milk

Soy

Section 1

16" presheeted pizza dough, whole grain
12 each

Mushrooms, Frozen, IQF
8 lb

Pizza Sauce, 106oz can
6 lb

Tomatoes, Red, Fresh, Diced
5 1/2 lb

Spice, Basil, Dried, Ground
1/2 c

Cheese, mozzarella, nonfat
12 lb

1. 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 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.

2. Hold: Place the covered dough in the cooler to thaw 24 hours or overnight. Dough can stay in the cooler up to 3 days.

CCP: Hold at or below 41°F

3. 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.

4. 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.

5. 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

6. 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.

Section 1

7. **Prep:** Pull 12 sheet pans and spray thoroughly. Wash hands thoroughly. Place each piece of pizza dough carefully onto well-greased sheet pans.
8. 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 $\frac{1}{2}$ " 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 at or above 135°F
CCP: Batch cook as necessary to insure best end product and nutritional.
11. **Serve:** 1 Slice, 1/8 of each pizza.

Margherita & Mushroom Pizza

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **269**

% Daily Value*

Total Fat 2g **2%**

Saturated Fat 0g **2%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 605mg **26%**

Total Carbohydrate 37g **13%**

Dietary Fiber 5g **18%**

Sugars 7g

Includes 4g Added Sugars **8%**

Protein 27g **54%**

Vitamin D: 0% DV • Vitamin C: 0% DV

Calcium: 43% DV • Thiamin (Vitamin B1): 19% DV

Iron: 13% DV • Riboflavin (Vitamin B2): 9% DV

Potassium: 8% DV • Niacin (Vitamin B3): 12% DV

Vitamin A: 3% DV •

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.