

**FRENCH BREAD PIZZA**

**Yield** 100

**Portion** 4 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
323 cal	46 g	14 g	9 g	24 mg	827 mg	245 mg

**Ingredient**

PIZZA SAUCE

BREAD,FRENCH

CHEESE,MOZZARELLA,SHREDDED

CHEESE,PARMESAN,GRATED

**Weight**

17 lbs

6-1/2 lbs

4 oz

**Measure**

1 gal

1 gal 2-1/2 qts

1-1/8 cup

**Issue**

**Method**

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Cut each loaf of bread lengthwise and divide each half into 3 pieces. Place 12 pieces on each pan.
- 3 Spread 2-1/3 tablespoons sauce over each piece.
- 4 Evenly distribute 1 ounce or 1/4 cup shredded cheese over each piece.
- 5 Sprinkle 1/2 teaspoon grated cheese over mixture on each piece.
- 6 Using a convection oven, bake at 400 F. for 6 minutes or until cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.