

PIZZA (POURABLE PIZZA CRUST)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
260 cal	39 g	11 g	7 g	16 mg	419 mg	185 mg

Ingredient

PIZZA SAUCE
 YEAST,ACTIVE,DRY
 WATER,WARM
 FLOUR,WHEAT,BREAD
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 SALT
 OIL,SALAD
 OIL,SALAD
 CORN MEAL
 CHEESE,MOZZARELLA,SHREDDED
 CHEESE,PARMESAN,GRATED

Weight

3-3/8 oz
 8-1/3 lbs
 8-1/2 lbs
 10-3/8 oz
 8-7/8 oz
 5/8 oz
 1-7/8 oz
 1-7/8 oz
 4-7/8 oz
 4 lbs
 7 oz

Measure

1 gal
 1/2 cup
 1 gal
 1 gal 3 qts
 1 qts 3/8 cup
 1-1/4 cup
 1 tbsp
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 1 cup
 1 gal
 2 cup

Issue**Method**

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Sift together flour, nonfat dry milk, sugar, and salt. Add yeast solution and salad oil or melted shortening.
- 4 Using wire whip, blend at medium speed 10 minutes. Batter will be lumpy.
- 5 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 6 Sprinkle 1/4 cup cornmeal evenly into each pan. Pour 1-3/4 quart pizza dough batter into each pan. Spread evenly. Let stand 20 minutes.
- 7 Using a convection oven, bake at 450 F. 12 minutes or until slightly brown on high fan, open vent.
- 8 Spread 1 quart sauce evenly over dough in each pan.
- 9 Sprinkle 1 quart shredded cheese over each pan.
- 10 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 11 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 12 Cut 5 by 5.