

PIZZA (ROLL MIX)

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
211 cal	27 g	9 g	8 g	16 mg	519 mg	161 mg

Ingredient

PIZZA SAUCE
 ROLL,MIX
 YEAST,ACTIVE,DRY
 WATER
 OIL,SALAD
 OIL,SALAD
 CHEESE,MOZZARELLA,SHREDDED
 CHEESE,PARMESAN,GRATED

Weight

6-3/4 lbs
 2-1/4 oz
 3-3/4 lbs
 1-7/8 oz
 1-7/8 oz
 4 lbs
 7 oz

Measure

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

Issue**Method**

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Combine roll mix, yeast, and water. Follow directions on containers.
- 3 Shape into four 2 pound 10 ounce balls.
- 4 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 5 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 6 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 7 Spread 1 quart sauce evenly over dough in each pan.
- 8 Sprinkle 1 quart shredded cheese over each pan.
- 9 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 10 Using a convection oven, bake at 450 F. 10 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.
- 11 Cut 5 by 5.