

TOASTED PARMESAN BREAD

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
277 cal	31 g	7 g	14 g	3 mg	561 mg	103 mg

Ingredient

MARGARINE,SOFTENED
 CHEESE,PARMESAN,GRATED
 BREAD,FRENCH

Weight

3 lbs
 14-1/8 oz
 13 lbs

Measure

1 qts 2 cup
 1 qts

Issue**Method**

- 1 Place butter or margarine in mixer bowl. Whip at medium speed until creamy. Add grated Parmesan cheese; mix thoroughly.
- 2 Slice each loaf in half lengthwise. Spread each half loaf with about 2 ounces or 1/4 cup cheese-butter mixture. Cut each half loaf into 8 slices. Place 5 half loaves on each sheet pan.
- 3 Using a convection oven, bake at 350 F. for 10 to 12 minutes or until lightly browned on high fan, open vent.
- 4 Serve hot.

Notes

- 1 In Step 2, 100 hard rolls may be split and used.