

PIZZA (THICK CRUST)

Yield 100

Portion 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
362 cal	50 g	14 g	12 g	19 mg	607 mg	175 mg

Ingredient

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

Weight

4-2/3 oz
 1-1/8 lbs
 6-1/4 lbs
 13 lbs
 2-1/3 oz
 5-1/4 oz
 1-1/8 lbs
 5 lbs
 7 oz

Measure

1 gal
 1/2 cup 3 tbsp
 2-1/4 cup
 3 qts
 2 gal 2-3/4 qts
 1/4 cup
 3/4 cup
 2-1/4 cup
 1 gal 1 qts
 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 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 10 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 4 pound 10 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/4-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes on high fan, closed vent or until slightly brown.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1-1/4 quart shredded cheese over each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden.
- 13 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.