

**PIZZA**

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
226 cal	28 g	9 g	9 g	16 mg	449 mg	146 mg

**Ingredient****Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

**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 or melted shortening in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 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 1/8-inch thickness. Transfer dough to 18x26 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 quart shredded cheese over each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake 8 minutes at 450 F. on high fan, closed vent 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.