ITALIAN BREAKFAST PIZZA

Yield 100   **Portion**   1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
388 cal	45 g	27 g	10 g	24 mg	798 mg	281 mg

Ingredient	**Weight**	**Measure**	**Issue**
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
DOUGH,PIZZA	16 lbs		
SAUCE,PIZZA,CANNED	4-7/8 lbs	2 qts	
SAUSAGE LINK,TURKEY,RAW	3-1/4 lbs		
EGG SUBSTITUTE,PASTEURIZED	15-1/2 lbs	1 gal 3 qts	
BASIL,SWEET,WHOLE,CRUSHED	1/8 oz	1/3 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/8 tsp	
SALT	1/4 oz	1/8 tsp	
OREGANO,CRUSHED	1/8 oz	1/3 tsp	
CHEESE,MOZZARELLA,PART SKIM,SHREDDED	6 lbs	1 gal 2 qts	
POTATOES,WHITE,FROZEN,SHREDDED,HASHBROWN	5-1/2 lbs	2 qts 3-7/8 cup	

Method

1 Lightly spray sheet pans with nonstick cooking spray.
2 Shape dough into four 4 lb pieces. Let dough rest 15 minutes. Place dough pieces on lightly floured working surface. Roll out each piece to 1/4-inch thickness. Transfer dough to pans, pushing dough slightly up edges of pans. Gently prick dough to prevent bubbling.
3 Using a convection oven, bake 8 minutes at 450 F. on high fan, open vent until crusts are lightly browned.
4 Spread 2 cups pizza sauce evenly over crust in each pan. Set aside for use in Step 7.
5 Cook sausage until lightly browned. Drain on absorbent paper. Finely chop.
6 Add salt, pepper, oregano and basil to eggs. Blend well. Scramble eggs until just set. Do not overcook. Pasteurized eggs will be safe at an internal temperature of 145 F. but will not set until they reach 160 F.
7 Distribute 1-1/2 quart cheese over pizza sauce on each crust.
8 Distribute 1-1/2 quart scrambled eggs over cheese on each pan.
9 Distribute 1-3/4 cups sausage over scrambled eggs on each pan.
10 Distribute 1 quart shredded potatoes over sausage in each pan.
11 Using a convection oven, bake 8 minutes or until crust is browned and hash browns begin to turn golden brown on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
12 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.