

PORK OR ITALIAN SAUSAGE PIZZA

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
265 cal	29 g	11 g	12 g	25 mg	545 mg	160 mg

Ingredient

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

Weight

2-3/8 oz
 9-3/8 oz
 3-1/8 lbs
 6-5/8 lbs
 1 oz
 2-1/3 oz
 7-2/3 oz
 1-7/8 oz
 1-7/8 oz
 4-1/2 lbs
 3 lbs
 7 oz

Measure

1 gal
 1/4 cup 2 tbsp
 1-1/8 cup
 1 qts 2 cup
 1 gal 1-1/2 qts
 1 tbsp
 1/4 cup 1-2/3 tbsp
 1 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 3 qts 3-1/2 cup
 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 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 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 or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Saute pork or sausage until light brown; drain or skim off excess fat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Evenly distribute 1-1/2 cups sausage over cheese in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. about 8 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.
- 14 Cut 5 by 5.