

## PEPPERONI PIZZA

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
248 cal	29 g	10 g	11 g	19 mg	541 mg	147 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, SHREDDED  
 PEPPERONI  
 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 lbs  
 1 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  
 1 gal  
 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 Thinly slice pepperoni; evenly distribute 4 ounces 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. 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.