

Pizza Crust

Grains/Breads

Grains/Breads

B-14

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	3 lb 8 oz	3 qt 1 cup	7 lb	1 gal 2 ½ qt	For best results, have all ingredients and utensils at room temperature. 1. Place flour, salt, sugar, and dry yeast in large mixer bowl. Mix with a dough hook for 30 seconds on low speed.
Salt		1 ½ tsp		1 Tbsp	
Sugar		2 Tbsp 1 tsp	2 oz	¼ cup 2 tsp	2. Combine warm water and oil. Add liquids to the dry ingredients. Mix on low speed for 6 minutes.
Active dry yeast (see Special Tip)		2 Tbsp 1 ½ tsp	2 oz	¼ cup 1 Tbsp	
Water, warm (130° F)		1 qt ¼ cup		2 qt ½ cup	3. Divide and shape dough. For 50 servings, divide into 2 balls, 2 lb 6 oz each and one ball, 1 lb 3 oz. For 100 servings, divide into 5 balls, 2 lb 6 oz each. Let rest for 20 minutes.
Vegetable oil		½ cup		¾ cup	
Cornmeal	2 ½ oz	½ cup 2 Tbsp	5 oz	1 ¼ cups	4. Lightly coat sheet pans (18" x 26" x 1") and half-sheet pan (13" x 18" x 1") with pan release spray. For 50 servings, use 2 pans and 1 half-pan. For 100 servings, use 5 pans. Sprinkle each pan with 1 oz (3 Tbsp) cornmeal and each half-pan with ½ oz (1 Tbsp 1 ½ tsp) cornmeal.
					5. Place 2 lb 6 oz dough ball in center of each pan and 1 lb 3 oz dough ball in center of half-pan. Flatten dough by rolling or spreading dough ¼" thick to rim of pans. Keep edges thicker than center. 6. For topping, baking, and portioning directions, see Pizza With Ground Beef Topping (D-31) or Pizza With Cheese Topping (D-30). Cut each sheet pan 4 x 5 (20 pieces). Cut each half-sheet pan 2 x 5 (10 pieces).

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SERVING:

1 portion provides 2 servings of grains/breads.

YIELD:

50 Servings: about 5 lb 15 oz

VOLUME:

50 Servings: 2 sheet pans and 1 half-sheet pan

100 Servings: about 11 lb 14 oz

100 Servings: 5 sheet pans

Tested 2004

Special Tip:

To use high-activity (instant) yeast, follow manufacturer's instructions.

Nutrients Per Serving

Calories	137	Saturated Fat	0.26 g	Iron	1.62 mg
Protein	3.61 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	26.11 g	Vitamin A	3 IU	Sodium	71 mg
Total Fat	1.83 g	Vitamin C	0.0 mg	Dietary Fiber	1.1 g