

Littleton Public Schools

Recipe Sizing Report

002260 - Pepperoni Calzone, K-8 : LPS 17	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1 each Alternate Recipe Name: Pepperoni Calzone, K-8	Meat/Alt: 1.5 oz Grains: 2 oz Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
002013R Marinara Sauce, Scratch, Batch... 002242R Dinner Roll..... 902503 Pepperoni, Turkey..... 902706 CHEESE,MOZZARELLA,SHRED.... 902892 Butter Spray, Pan.....	18 cup + 6 oz 50 Each 1 lb + 9 ozs 3 lbs + 2 ozs 3 ozs	Preparation: 1. Prepare the marinara sauce at least one day in advance according to the recipe number listed in the ingredients. You will split the marinara sauce - 1/3 will go in the calzones and 2/3 will be served on the side. • For 25 calzones you will mix 3 1/8 cup of marninara sauce with the cheese and set aside 6 1/4 cups of marinara sauce • For 50 calzones you will mix 6 1/4 cups of marinara sauce with the cheese and set aside 3 qt + 0.5 cup of marinara sauce • For 100 calzones you will mix 3 qt and 0.5 cups of marinara sauce with the cheese and set aside 6 qt + 1 cup of marinara sauce 2. Place dough balls on a parchment lined tray, cover with a panbag that has been sprayed with pan release spray, and allow to thaw in the cooler overnight. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours CCP: **ALL FULLY COOKED FOODS WILL BE HELD/MAINTAINED AT OR ABOVE 135° BEFORE AND DURING SERVICE CCP: Heat to 145° F or higher for 3 minutes

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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		<ol style="list-style-type: none"> 3. Set the dough balls out at room temperature for 30- 45 min to allow them to temper. They do not need to rise. 4. Roll out dough balls on a lightly floured service to about an 1/8" thick. 5. Set aside 2/3 of your prepared marinara sauce to serve on the side of your calzones. 6. Mix together the remaining maranara sauce and cheese. 7. Scoop mixture into flattened dough ball using a #16 scoop. 8. Place 8 slices of pepperoni on top. 9. Fold the dough so that the edges touch and pinch the edges together. Fold the edges over a second time to seal the pocket. It should look likea calzone. 10. Spary the calzones lightly with butter spray. 11. Bake at 325° for 11 - 13 min or until the internal temperature reaches 145.
		<p>CCP: Heat to 145° F or higher for at least 15 Seconds</p> <p>Alternative Preparation Instructions:</p> <ol style="list-style-type: none"> 1. Follow steps 1 - 5 in the instructions above. 2. Chop the pepperoni into tiny pieces using a dough cutter. 3. Mix together the remaining maranara sauce, cheese, and pepperoni. 4. Scoop mixture into flattened dough ball using a#10 scoop. 5. Fold the dough so that the edges touch and pinch the edges together. Fold the edges over again to seal the pocket. It should look like a calzore. 6. Spary the calzones lightly with butter spray. 7. Bake at 325° for 11 - 13 min or until the internal temperature reaches 145.
		<p>Serving:</p> <ul style="list-style-type: none"> • Serve 1 calzone with 2 oz of marinara sauce for dipping. Use a 2oz ladle to serve marinara sauce. <p>Serving Contributions:</p> <p>Each calzone = 1.5 Meat/Meat alternates and 2 Grains</p>

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		<p>Preparation Notes:</p> <ul style="list-style-type: none"> • Work with one or two trays of dough at a time. Allow the next tray to temper as you are rolling, filling, and folding the first tray. Do not let the dough sit at room temperature for too long as it will continue to rise. • Prepare your marinara sauce in advance and cool in 2" hotel pan. If prepared several days in advance, freeze the marinara sauce. Note: A 2" hotel panhold approximately 2 gal. • 50 pepperoni = 3.125 oz weight
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*Nutrients are based upon 1 Portion Size (1 each)

Calories	325 kcal	Cholesterol	37 mg	Sugars	*6.5* g	Calcium	*32.13* mg	28.25%	Calories from Total Fat
Total Fat	10.20 g	Sodium	1060 mg	Protein	19.69 g	Iron	*2.65* mg	11.40%	Calories from Saturated Fat
Saturated Fat	4.12 g	Carbohydrates	37.00 g	Vitamin A	*339.1* IU	Water ¹	*17.84* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	5.19 g	Vitamin C	*6.3* mg	Ash ¹	*0.74* g	45.52%	Calories from Carbohydrates
								24.22%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.