

Cookbook for Wetzel County Schools

Created by HPS Menu Planner

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Pepperoni Rolls

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Servings:	100.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

Pepperoni Rolls - Wetzel County

Nutrition Information

Calories	137.71	Protein	4.08g
Fat	4.69g	SaturatedFat	0.86g
Trans Fat	0.07g	Cholesterol	0.82mg
Carbohydrates	20.91g	Fiber	1.79g
Sugar	4.38g	Sodium	305.71mg
Iron	0.97mg	Vitamin C	0.00mg
Vitamin A	17.12IU	Calcium	8.82mg

Ingredients

- 3 1/4 Ounce YEAST DRY 12-2 RDSTR
- 1 17/100 Gallon FLOUR ULTRAGRAIN 50# HLCHC
- 2 67/100 Cup MILK PWD FF INST 6-5# P/L
- 1 3/4 Cup SUGAR CANE GRANUL 25# GFS
- 1/4 Cup SALT IODIZED 24-26Z GFS
- 1 67/100 Cup OIL SALAD VEG SOY CLR NT 6-1GAL GFS
- 2 Tablespoon MARGARINE SLD 30-1 GFS
- 1 Ounce CHEESE MOZZ 2 LOAF 8-6AVG P/L
- 1 Ounce PEPPERONI SLCD 14-16/Z 25 MARGHRTA

Preparation Instructions

Directions:

Dissolve dry yeast in warm water. Let stand for 4-5 minutes

Place flour, dry milk, sugar, and salt in mixer bowl. Blend with dough hook for approximately 2 minutes on low speed.

Add oil and blend for approximately 2 minutes on low speed.

Add water. Mix for 1 minute for 2 minutes on low speed.

Knead dough on medium speed for 8 minutes, or until dough is smooth and elastic.

Add dissolved yeast and mix for 2 minutes on low speed.

Place dough in warm area (about 90° F) for 45-60 minutes

Punch down dough to remove air bubbles.

Form rolls from dough by pinching off 2 oz pieces and shaping. Place rolls in rows of 5 across and 10 down on sheet pans (18" x 26" x 1") which have been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

Place in a warm area (about 90° F) until double in size, 30-50 minutes.

Bake until lightly browned: Conventional oven: 400° F for 18-20 minutes Convection oven: 350° F for 12-14 minutes

Optional: Brush lightly with melted margarine (approximately 1 Tbsp per pan) while warm.

Notes:

1: Special Tip:

2: To use high-activity (instant

3:) yeast, follow di

4: rections below or manufacturer's

5: instructions.

6: For 50 servings, omit step 1. In step

7: 2, add ¼ cup high-activity (instant)

8: yeast. Continue with step

9: 3. In step 4, add 1 qt wa

10: ter (110° F). Omit step 5.

11: In step 6, knead for 10 minute

12: s. Continue with steps 7-12.

13: For 100 servings, omit step 1. In step

14: 2, add 2 ½ oz (½ cup) high-activity

15: (instant) yeast. Continue with step 3. In

16: step 4, add 2 qt water (110° F). Omit

17: step 5. In step 6, knead for 10

18: minutes. Continue with steps 7-12.

19: Variation:

20: A. Frankfurter Rolls

21: 50 and 100 servings: Follow steps 1-8. In step 9, shape 2 oz pieces of dough to approximately 2 1/2" x 6 1/2". Place rolls in rows of 8 down and 4 across on sheet pans which have been lightly coated with pan release spray. Continue with steps 10-12.

22: B. Hamburger Rolls

23: 50 and 100 servings: Follow steps 1-8. In step 9, shape and flatten 2 oz pieces of dough to approximately 4" in diameter. Place rolls in rows of 6 down and 4 across on sheet pans which have been lightly coated with pan release spray. Continue with steps 10-12.

24: C. Wheat Rolls

25: 50 servings: Follow step 1. In step 2 use 1 lb 13 oz (1 2 1/2 cups) Whole wheat/enriched blend flour and 1 lb 13 oz (1 qt 2 3/4 cups) whole wheat flour. Continue with steps 3-12.

26: 100 servings: Follow step 1. In step 2, use 3 lb 10 oz (3 qt 1 cup) Whole wheat/enriched blend flour and 3 lb 10 oz (3 qt 1 1/2 cups) whole wheat flour. Continue with steps 3-12.

27: A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress