

STROMBOLI SUPREME-(ENRICHED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. enriched grains

NUMBER OF PORTIONS: 48 **SIZE OF PORTION:** 1 slice

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 48 SERVINGS)
Turkey Ham, Diced, Frozen, #1074	5 pounds + 8 ounces
Pizza Topping, Pepperoni, Sliced, #1056	12 ounces
Cheese, Mozzarella, Shredded, #1307	3 pounds + 4 ounces
Pan Release Spray, Vegetable Oil, #2514	30 second spray
Dough Sheets, Pizza, Enriched, #1207	6 sheets
Sauce, Spaghetti, No Meat, Low Sodium, USDA	3 cups

DIRECTIONS

- Thaw the frozen diced turkey ham in the refrigerator. Drain diced turkey ham thoroughly before preparing the recipe.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Shred the ham and pepperoni in a food processor or meat chopper.
- Mix the mozzarella cheese with the turkey ham and pepperoni mixture in a large bowl. Cover the mixture and refrigerate it until needed.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Line the sheet pans with parchment paper and spray the parchment paper with food release spray.
- Unroll the frozen dough sheets onto sheet pans. Two dough sheets can fit on each sheet pan. Follow the package or case instructions for thawing the dough sheets.
Cooking Tip: Cover the dough sheets and place them in the freezer until ready to complete the preparation. Dough sheets are easier to work with if partly frozen. These steps may be done the day before. If done the day before, cover and refrigerate until ready for assembly.
- Use a pastry brush to spread ½ cup of spaghetti sauce over each dough sheet.
- Measure one quart of the meat and cheese mixture for each dough sheet. Spread 2 cups of the mixture evenly down the middle third of the dough sheet.
- Fold the bottom third of the dough over the first layer of the ingredients. Pinch the ends to seal them. This prevents the mixture from melting out during baking.
- Spread a ½ cup of the spaghetti sauce over the top of the dough that was just folded over. Spread the remaining 2 cups of the meat and cheese mixture evenly over the spaghetti sauce.
- Fold the top third of the dough over the final layer. Pinch the ends to seal again.
- Slice each roll into 8 slices. Allow the rolled stromboli(s) to rise 30 minutes or until doubled in size.
- Bake until the crust is lightly browned:
 - Conventional oven: 400 degrees F for 30 - 35 minutes.
 - Convection oven: 350 degrees F for 25 - 30 minutes.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

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DIRECTIONS

13. Serve the strombolis immediately, or cover them and place the strombolis in the warmer until ready for service.
Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes.
14. Portion 1 piece of the roll per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. of enriched grains.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check the temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

- Thaw the frozen diced turkey ham in the refrigerator. Drain diced turkey ham thoroughly before preparing the recipe.
- Prepare the Strombolis for just in time for service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

- Use USDA Foods products when available
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	405	Dietary Fiber	2.00 g	Sodium	1345.00 mg	Sat. Fat	6.10 g
Carbohydrates	43.00 g	Protein	24.20 g	Total Fat	15.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF STROMBOLI SUPREME (ENRICHED)

1.



Use a pastry brush to spread 3 ounces (3/8 cup) of spaghetti sauce over each dough sheet.

2.



Spread 2 cups of the meat and cheese mixture down the middle third of each dough sheet.

3.



Fold the bottom third of the dough over the first layer of ingredients.

4.



Pinch the ends to seal, which prevents the mixture from melting out during baking.

5.



Evenly spread the remaining 2 cups of the meat and cheese mixture over the tomato sauce on the folded dough.

6.



Fold the top third of the dough over the final layer.

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7.



Pinch the ends to seal again.

8.



Slice each roll into 8 slices.

9.



Stromboli Supreme ready for service

10.



1 serving of Stromboli Supreme