

Item Type: All

Item Id: RSAN-99-E to RSAN-99-E

**Recipe:** RSAN-99-E

**Description:** Sandwich Italian Sub SCRATCH (E-8)

Ingredients required to make a Quantity of 120.0 Serving units.

<b>Fat ID:</b>	<b>Moisture Change:</b> 0.00	<b>Fat Change:</b> 0.00				
<b>Item ID</b>	<b>Description</b>	<b>Quantity</b>		<b>Quantity 2</b>		
38.3980.06	Turkey Breast Oven Roasted Sliced Cs/12#	5.25	Pound	0.00	Tsp.	
36.3860.00	Yeast Cs/20	0.09	Pound	0.00	Tsp.	
38.0436.03	Cheese Provoloned Slices Cs/8-1.5#	60.00	slices			
38.3980.04	Turkey Pepperoni Sliced Cs/12#	11.25	Pound		Tsp.	
36.3740.26	Salt Bag/25#	0.16	Pound	0.00	Tsp.	
36.2785.02	Flour Conagra T2 Healthy Choice Bag/50#	8.81	Pound	0.00	Tsp.	
H20	Water used for recipes	5.78	Pound	0.00	Tsp.	

**Preparation Instructions:**

DAY Before

1. Remove all meat and cheese from freezer and box, place in the refrigerator on lower shelf to thaw

CCP: HOLD AT 41 DEGREES OR BELOW

**MAKE HOAGIE BREAD LOAVES**

1. Place all dry ingredients in mixing bowl and mix 30 seconds on low speed
2. Add water reserving 10% of liquid, mix until all ingredients are incorporated, add reserved water if dough is stiff
3. Mix until dough is fully developed 5-7 minutes
4. Place in plastic container until dough doubles in size
6. Scale dough into 12 ounce balls, cover and let rest about 10 minutes, do not let dough dry out cover with plastic
7. Shape dough into loaves approximately 18 inches long by rolling scaled dough into a rectangle shape and rolling dough like a cinnamon roll but pulling tightly. Pinch seam. Place on a non greased sheet pan 5 loaves per pan, seam side down
8. Cut diagonal slits down the center of each loaf.
9. Let rise in warm place until doubled in volume.
10. Brush each loaf with oil
11. Bake in convection oven 400 degrees for 25 minute or until golden brown

**DAY OF SERVING**

1. Cut hoagie loaves down the center making a bottom half and a top half of loaf
2. Cut cheese on the diagonal in half
3. On a lined work area place the bottom half of hoagie loaf
4. On 1 loaf place
  - a. Place 18 slices of pepperoni, spacing pepperoni evenly across loaf
  - b. Place 6 diagonally cut pieces of cheese, spacing cheese evenly across loaf
  - c. Place 18 slices of pepperoni, spacing pepperoni evenly across loaf
  - d. Place 1 slice of turkey (folding turkey in half), spacing turkey evenly across loaf
  - e. Place top of loaf on sandwich

\* Nutrient information is missing.

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- f. Cut 6 - 3 inch sandwiches per loaf
  - 5. Place assembled sandwiches into a 4" pan, cover and place in refrigerator until ready to serve
- CCP: HOLD AT 41 DEGREE OR BELOW

Components

MMA      1.5  
BBA      2

Denver Public Schools  
Food & Nutrition Services  
5/2/2011

<b>Amount of nutrients contained in 1 serving:</b>				<b>% of Calories</b>	
<b>Water (grams):</b>	69.67 *	<b>Calories</b>	211.98 *	<b>Protein (grams):</b>	16.46 *      31.05
<b>Chol. (mg):</b>	46.50 *	<b>Sodium (mg)</b>	728.74 *	<b>Carb. (grams):</b>	25.44 *      48.01
<b>Fiber (grams):</b>	2.60 *	<b>Ash (grams):</b>	0.96 *	<b>Total Fat (grams):</b>	5.70 *      24.18
<b>Calcium (mg):</b>	9.36 *	<b>Iron (mg):</b>	2.59 *	<b>Sat. Fat (grams):</b>	1.67 *      7.09
<b>Vitamin C (mg):</b>	0.00 *	<b>Vitamin A (IU):</b>	218.27 *	<b>Trans Fat (grams):</b>	0.00 *
		<b>Vitamin A (RE):</b>	43.65 *		

\* Nutrient information is missing.