



## Turkey Salami Pizza



Recipe Rating	
Total Time	70 Minutes
Cooking Time	50 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Spoon/Spatula/Pizza Cutter
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) <b>or</b> Tray Service Retherm Cart

### Nutrition Facts Valeur nutritive

Per 1 serv (127g) / par 1 serv (127g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b> 250	
Fat / Lipides 10g	15%
Saturated / saturés 4g	
+ Trans / trans 0g	22%
Cholesterol / Cholesterol	30mg
Sodium / Sodium	460mg
Carbohydrate / Glucides	27g
Fibre / Fibres 2g	7%
Sugars / Sucres 3g	
Protein / Protéines	15g
Vitamin A / Vitamine A	5%
Vitamin C / Vitamine C	25%
Calcium / Calcium	20%
Iron / Fer	8%

# Turkey Salami Pizza

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pizza Crust, Cooked	980 gm	4.3 Lbs	1.96 Kg	8.6 Lbs
Turkey Salami, Sliced	450 gm	1 Lbs	900 gm	2 Lbs
Tomato Paste	315 gm	11.1 oz	630 gm	1.4 Lbs
Green Peppers, Fresh, Diced	240 gm	8.5 oz	480 gm	1.1 Lbs
Mushrooms, Fresh, Sliced	240 gm	8.5 oz	480 gm	1.1 Lbs
Onions, Fresh, Diced	150 gm	5.3 oz	300 gm	10.6 oz
Mozzarella Cheese, Shredded	800 gm	1.8 Lbs	1.6 Kg	3.6 Lbs

## Method



1. Thaw prepared pizza dough.

Wash green peppers and mushrooms. Peel onions. Finely dice green peppers and onions. Slice mushrooms thinly.



2. Build the pizza in layers, with the pizza crust, covered with pizza sauce. Add the vegetables and turkey salami over the top of the sauce. Cover the pizza with a layer of mozzarella cheese.



3. Cook whole or for a Multigen, cut into half and transfer to  $\frac{1}{2}$  size- 2" deep production pans that have been prepared with nonstick spray.

Cover the middle half of the pan with aluminum foil, leaving the ends uncovered. Place pan in Multigen for 40 minutes.



4. **Bulk:** remove from Multigen and serve alone or with a side dish.



**Cold Plating:** place raw pizza slice on serving plate. Place on the hot side of the tray to retherm prior to service.

Serve Hot.

Garnish: n/a

Food Accompany: **Side salad or side vegetable dish**