

# CHEESEBREAD

Yield: 100 servings

## WHOLE WHEAT CRUST

- \* 4 lbs. + 5 1/3 oz. water
- \* 3 lbs. + 3 1/4 oz. white flour
- \* 3 lbs. + 6 3/8 oz. whole wheat flour
- \* 7 1/2 oz. sugar
- \* 1 1/4 oz. salt
- \* 7 1/2 oz. Sanstrans 39
- \* 3/4 oz. active dry yeast
- \* 1/4 tbsp vegetable oil
  
- \* Place water in 350 QT mixer bowl.
- \* Add all ingredients except oil and mix for 3 minutes on 1st speed.
- \* Change to 2nd speed and mix an additional 10 minutes.
- \* When mixing is complete, add oil between dough and bowl and mix on 2nd speed until oil is distributed around bowl (about 15 seconds).
- \* Check dough temp (target is 68-70 degrees).
- \* Process dough into 40 oz. dough balls.
- \* Place dough balls on sheet pans, 6 per pan.
- \* Run through sheeter, stretch so that each dough fits onto a full sheet pan.
- \* Dock well.
- \* Bake at 390 degrees for 14 minutes.
- \* Cool for 30-45 minutes.

## CHEESEBREAD DIRECTIONS

- \* See Food Prep Guidelines (attached).

## NUTRITIONAL INFORMATION PER SERVING

- \* Calories: 498
- \* Carbohydrates: 58 g
- \* Cholesterol: 55 mg
- \* Fiber: 7 g
- \* Sodium: 1371 mg
- \* Total Fat: 22 g
- \* Trans Fats: 0



Recipe courtesy of  
Saint Paul Public Schools Nutrition Services

Lunch	Cheesebread-assembled at school																
<p><u>Serving Size:</u></p> <p>All Grades: 1 square (cut 6 X 4)</p> <p><u>Offer vs. Serve Item:</u></p> <p><b>M/MA</b>= 1 square = 1 M/MA  <b>G/B</b>=1 square = 2 G/B</p> <p><b>Note:</b>  <i>Counts as 2 items at breakfast  May only count 1 grain per lunch for the possible 3 out of 5 items  Must select another meat/meat alternative to count as a 1 M/MA item at lunch.</i></p>	<p><u>Ingredients:</u>  For 24 servings:</p> <ul style="list-style-type: none"> <li>• 1 crust</li> <li>• 7 cups mozzarella cheese</li> <li>• 1 cup cheddar cheese</li> </ul> <p>When using low fat cheeses, the melt better at a lower bake temperature.</p> <table border="1" data-bbox="805 470 1575 663"> <thead> <tr> <th colspan="4">Ordering Information</th> </tr> </thead> <tbody> <tr> <td>Crust</td> <td>24 svg/crust</td> <td>3 crust/pk</td> <td>NC</td> </tr> <tr> <td>Cheese ,mozzarella shr</td> <td>411 svg/ 30 lb cs</td> <td>120 cups/ 30 lb cs</td> <td>NC</td> </tr> <tr> <td>Cheese, cheddar shr</td> <td>1920 svg/ 20 lb. cs</td> <td>120 cups/ 30 lb cs</td> <td>NC</td> </tr> </tbody> </table>	Ordering Information				Crust	24 svg/crust	3 crust/pk	NC	Cheese ,mozzarella shr	411 svg/ 30 lb cs	120 cups/ 30 lb cs	NC	Cheese, cheddar shr	1920 svg/ 20 lb. cs	120 cups/ 30 lb cs	NC
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<p><u>Storage:</u></p> <ul style="list-style-type: none"> <li>• Keep cheese and crust refrigerated</li> </ul> <p><u>Preparation:</u></p> <ul style="list-style-type: none"> <li>• Preheat oven to 300°F</li> <li>• With a gloved hand, fluff up cheese</li> <li>• Measure out 7 cups of the mozzarella and sprinkle evenly over the crust, making sure to reach the edges and corners</li> <li>• Measure out 1 cup of the cheddar and sprinkle evenly over the crust</li> <li>• <b>Refrigerate</b> assembled cheesebread if not baking immediately (do not bake from frozen state)</li> <li>• Bake at 300°-315°F until cheese is melted and crust is lightly browned (approximately 10-12 minutes)</li> <li>• Poke holes in crust if it bubbles</li> <li>• Let cheese set, cut into 24 servings (6 X 4)</li> </ul> <p><u>Serving/Presentation:</u></p> <ul style="list-style-type: none"> <li>• Direct serve or pre-dish on No. 100 boat if necessary</li> </ul> <p><u>Leftovers:</u></p> <ul style="list-style-type: none"> <li>• Dispose of heated cheesebread at school</li> <li>• Label, date and freeze cheeses and crust for next menu day-thaw before baking (do not bake from frozen state)</li> </ul>	<p><u>Accompaniments:</u></p> <ul style="list-style-type: none"> <li>• May offer Louisiana Hot sauce or Sriacha Hot sauce</li> </ul> <p><u>Thawing:</u></p> <ul style="list-style-type: none"> <li>• <i>If using frozen cheese, thaw in cooler prior to assembly</i></li> </ul> <p><b><u>Holding – Time/Temperature Control:</u></b>  <i>(Hot) Hold at 140°F or above. The maximum time a product will be above 41° and below 140°F will never exceed 4 hours. The time and temperature of each cooked batch will be recorded on the daily time log.</i></p> <p><b><u>Cooling</u></b>  <i>All hot food must be cooled to 70° within 2 hours and from 70° to 41°F. or lower in an additional four hours, for a total cooling time of 6 hours. Dispose of any food that does not cool to temperature of 70°F. within 2 hours.</i></p>																

04/20/09

. Offer versus Serve for Lunch: Must take 3 out of the 5 items (M/MA, 1 F/V, 1 F/V, 1 Gr., 1 Mk). Grains can only be counted once at lunch. There must be 10 ounces of meat/meat alternative menued during the week. The two F/V items (fruit and vegetable component) must equal ¾ cup for elementary and 1 cup for secondary to count as 2 items. As little as ¼ cup of a fruit or vegetable can count as 1 item.

Offer versus Serve for Breakfast: Must take 3 out of the 4 items (1 Mk, 1 F/V, and then 2 items from Grains and/or Meat. 1 ounce of meat counts as an item at breakfast. May take 2 Gr. And count as 2 items at breakfast. May take 1 Gr and 1 ounce of meat and count as 2 items at breakfast.