

BRICKYARD PIZZA



This enticing new form will help you build a loyal pizza following—one brick at a time. The extra-long thin-crust pizza is loaded with spicy pepperoni, bias-sliced sausage, sausage crumbles, spicy tomato sauce, and lots of Italian cheese.

Nutrition Facts	
Serving Size (229g)	
Amount Per Serving	
Calories 580	Calories from Fat 290
% Daily Value*	
Total Fat 32g	49%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 1400mg	58%
Total Carbohydrate 43g	14%
Dietary Fiber 4g	16%
Sugars 4g	
Protein 28g	
Vitamin A 15% *	Vitamin C 6%
Calcium 45% *	Iron 20%

* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Information for this recipe is approximate and derived by calculations based upon supplier information and available reference data. These values may change based on your final product, substitution and/or addition of ingredients, or use of a particular cooking technique.

INGREDIENTS

QUANTITY

METHOD

8 Servings

Bonici® 12" x 16" Sheeted Dough, (#25360-269)

1 each

Makes four each 12" x 4" pizzas

Place the dough on a parchment-lined sheet pan. Cover completely and slack in refrigerator between 32° and 36° F prior to use.

Cut the 12" x 16" dough into approximately four 12" x 4" rectangular pieces. Cover the dough completely and hold refrigerated at or below 40° F.

Bonici® ¼" Sliced Italian Sausage, Bias Cut, (#101393-269)

32 each
6 oz.

Cover the sliced Italian sausage, pork sausage, and pepperoni completely and slack separately in the refrigerator between 32° and 36° F prior to use.

Bonici® Italian Style Pork Sausage, Regular Crumble, 28/oz., (#101581-269)

56 each

Bonici® Spicy Regular Sliced Pepperoni, 14/oz., (#105217-269)

Spicy Pizza Sauce

Pizza sauce, commercially prepared
Sambal, commercially prepared

8 oz.
3/4 oz.

Combine the pizza sauce and sambal in a container and whisk to blend. Hold refrigerated at or below 40° F.

To assemble each 12" x 4" pizza: Dock the dough to prevent blistering and bubbling. Spread 2 ounces of spicy pizza sauce evenly over dough.

Pizza cheese blend (mozzarella, unsmoked provolone, Parmesan, and Romano), commercially prepared, shredded

14 oz.

Top the sauce with 2 ounces of pizza cheese blend, 14 slices of pepperoni, 8 slices of bias-cut sausage, 1½ ounces of pork sausage, and 1½ ounces of additional pizza cheese blend.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375° F preheated convection oven for 6 to 8 minutes or until golden and bubbly.

Remove from the oven and cut into four each 3" x 4" slices.