

# Orfalea Foundation- SFI

## 000146 - School Food Lasagna : Lompoc Unif. SD

HACCP Process: #3 Complex Food Preparation

Number of Portions: 48

Size of Portions: servings

001012 CHEESE,COTTAGE,CRMD,LRG OR SML CURD.....	1 GAL (small curd)
001123 EGG,WHOLE,RAW,FRESH.....	2 lbs
001146 CHEESE,PARMESAN,SHREDDED.....	2 cups
000157R School Food Marinara Sauce.....	6 1/2 Qts.
014429 WATER, TAP, MUNICIPAL.....	1 qt
901405 LASAGNA NOODLES,ENR,DRY.....	4 lbs + 8 ozs
050340 CHEESE, MOZZARELLA, LMPS, FROZEN, SHREDD..	2 qts

Pre-heat convection oven to 325° F. (375° for conventional oven)

1. Combine cottage cheese, parmesan, and egg.

2. Mix water and marinara sauce.

3. Assembly steps:

Layer 1-4.5 cups of sauce in bottom of hotel pan, spread evenly

Layer 2-layer of dry noodles

Layer 3-4 cups of cottage cheese, spread evenly

Layer 4-ayer of dry noodles

Layer 5-4.5 cups of sauce, spread evenly

Layer 6-ayer of dry noodles

Layer 7-4 cups of cottage cheese, spread evenly

Layer 8-layer of dry noodles

Layer 9-4 cups of sauce, spread evenly

4. Cover with parchment paper and foil or hotel pan lid. Bake immediately or refrigerate for re-heating later.

5. Bake in pre-heated oven for 60 minutes, until the internal temperature reaches 165°F for fifteen seconds. Check noodles for doneness.

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours

6. Remove from oven, place 4 cups mozzarella cheese on top of each pan of lasagna and bake uncovered for another 10-15 minutes until cheese is melted.

7. Remove from oven and allow to rest for 10-15 minutes in warmer (resting allows lasagna to firm up and slice cleanly). If holding for later service, hold according to HAACP SOP

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CCP: Hold at 135° F or higher.

8. Slice 6 x 4 for 24 servings per hotel pan

**EQUIPMENT:**

**4 inch hotel pan(s)**

**2-sheets parchment paper**

**Hotel pan lid(s) or aluminum foil**

**1-Rubber spatula**

**2-Liquid measuring cups, quart, pint**

\*Nutrients are based upon 1 Portion Size (servings)

Calories	370 kcal	Cholesterol	93 mg	Protein	23.20 g	Calcium	274.36 mg	25.47%	Calories from Total Fat
Total Fat	10.46 g	Sodium	821 mg	Vitamin A	541.7 RE	Iron	3.52 mg	11.06%	Calories from Sat Fat
Sat Fat	4.55 g	Carbs	46.08 g	Vitamin A	2800.7 IU	Water <sup>1</sup>	*248.42* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>1</sup>	*0.00* g	D. Fiber	4.00 g	Vitamin C	14.6 mg	Ash <sup>1</sup>	*4.02* g	49.85%	Calories from Carbs
								25.10%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values