

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$1.01 per svg	\$5.99	\$4.98

# Homemade Lasagna



Item Description	Amount	Cost
Primera Scrambled Egg Mix	4 oz	\$0.10
McCormick Pepper	1 tbs	\$0.03
San Benito Fancy Marinara Sauce	10 cups	\$2.00
Carla's Lasagna Noodles Cooked al Dente and Drained	21 each	\$0.70
Roth Kase Whole Milk Ricotta Cheese	3 cups	\$0.42
Roth Kase Shredded Mozzarella Cheese	7 oz	\$0.26
Roth Kase Shredded Italian Fontina Cheese	3 oz	\$0.30
Roth Kase Shredded Provolone Cheese	3 oz	\$0.26

Combine first 5 ingredients. Combine mozzarella, fontina and provolone cheeses. Cover bottom of a full-size 4-inch deep hotel pan with 3 cups spaghetti sauce. Layer 7 noodles crosswise. Top with 3 cups ricotta mixture, then 2 cups spaghetti sauce and 7 oz mozzarella cheese mixture. Repeat layers twice, ending with 3 cups sauce. Bake, covered in a 325F convection oven for 45 minutes or until hot. Uncover and sprinkle with remaining cheese mixture. Bake until cheese melts. Let stand 15 minutes before serving.

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