

Cheesesteak Kolache

Category	Entree
Total Portions	60
Portion Size(s)	1 Kolaches
Meal Components	2 oz. eq Grain and 2 oz. eq Meat/Meat Alternate (M/MA)



This recipe was created in collaboration with Chef Rachel Patraglia from the Georgia Department of Education School Nutrition



INGREDIENTS

Kolache Dough
 Beef, eye of round, raw
 Pepper, sweet bell, green, raw, small diced
 Onion, yellow, fresh, small diced
 Cheese, mozzarella, shredded
 Pan spray, butter
 Spice, pepper, black, ground
 Spice, garlic, granulated
 Salt, Kosher
 Oil, olive
 Pepper, red, crushed, flakes

WEIGHT

6.5 lbs
 1 lbs
 3 lbs 12 oz

MEASURE

60 srv
 2 Tbsp
 1 1/2 tbsp
 1 Tbsp
 1/2 cup
 2 tsp

DIRECTIONS

DAY PRIOR TO SERVICE:

1. Trim and remove silver skin from the beef, if needed.
2. Place beef in freezer for at least an hour to help with slicing.
3. Using electric slicer, slice the beef very thinly.
4. Store the sliced beef in cooler, labeled, and dated. **CCP: Hold at 41 °F or below.**

DAY OF SERVICE:

1. Place thawed kolache dough in proofer.
2. Allow dough to rise 60-90 minutes until doubled in size.
3. While the dough is rising, prepare the cheesesteak filling.
4. Using the tilt skillet, heat the oil over medium-high heat. Add the diced bell peppers and onions.
5. Cook, 3-4 minutes, stirring occasionally, until bell pepper and onions are lightly browned, and onions turn translucent
6. Add the sliced beef, black pepper, granulated garlic, salt, and crushed red pepper. Continue cooking, stirring occasionally, until beef reaches 155°F. **CCP: Cook to 155°F or higher for 15 seconds.**
7. Remove the cheesesteak filling from tilt skillet and spread in an even layer on parchment lined sheet pans to cool. **CCP: Cool food from 135°F to 70°F within 2 hours and then from 70°F to 41°F within 4 hours.**
8. Once cooled, place the cheesesteak filling in a large mixing bowl and add the shredded mozzarella cheese. Gently stir to combine.
9. Remove the risen dough from proofer. Using the bottom of a ¼ cup dry measuring cup, press a deep indentation in the center of each dough.
 NOTE: If the indentation is too shallow, the fillings will spill out as they bake.
 NOTE: If the cup is sticking lightly spray the bottom of the cup with cooking spray.
10. Using a #12 scoop, add cheesesteak filling to the center of each dough.
11. Spray tops of kolaches with butter pan spray and bake at 325°F for 20-25 minutes.
 NOTE: The center kolaches will take longer to bake. Test these for doneness before removing from the oven.
CCP: Cook to 165°F or higher for 15 seconds.
12. Remove kolaches from oven and holding in hot holding cabinets until service.
CCP: Hold at 135°F or above.



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