



MEATBALL BOMBER SUB

What's not to enjoy- juicy meatballs, flavorful sauce and melted cheese on fresh baked bread.

Yield: 1 sandwich

INGREDIENTS

1 Each **RICH'S** PROOF & BAKE DELUXE ROLL DOUGH
WHITE SUBMARINE (#18148)

3 Each **RICH'S** CASA DI BERTACCHI TRADITIONAL
MEATBALLS BEEF, 2 OZ (#50040)

1 oz Shredded Mozzarella

2 oz Marinara Sauce



DIRECTIONS

- 1 Panning: 8 (4 x 2) on lined sheet pan or 4 channel pan insert.
- 2 Thaw: 35 f - 38 f (1 c - 3 c) 12 - 18 hours; or 60 minutes at room temperature.
- 3 Proofing: (95 f (35 c), 85% r.h.), 40 - 50 minutes to template # 23 for sheet pan or until rolls fill in and are 1/2" above top of channel insert.
- 4 Baking: rack oven: 375 f (190 c), 14 - 16 minutes deck oven: 400 f (205 c), 14 - 16 minutes convection oven: 325 f (160 c), 12 - 14 minutes
- 5 Heat Meatballs in Marinara Sauce to 185F.
- 6 Cut Meatballs in half, and arrange on sub roll.
- 7 Top with marinara sauce, and mozzarella cheese.
- 8 Melt cheese under broiler or in oven.
- 9 Close sandwich with top of roll.