

**Thickened Broth** - Add 1 pump Simply Thick to 4 oz. liquid.

### L4 Puree Meatballs Preparation

1. Add browned ground beef to food processor.
2. Add Simply Thick thickened broth to process to Minced Moist Mechanically Altered. Process until:
  - fits between fork tines
  - not sticky
  - does not weep
3. Add more thickened broth to process to L4 Puree. Process until:
  - sits in mound on utensil
  - not sticky
  - does not weep
4. Option to add Kitchen Bouquet in small increments to brown the meat and increase eye appeal.
5. Transfer to steam table pan and hold until plating.



### L4 Puree Marinara Sauce Preparation

1. Add 1 pump per 4 oz. marinara sauce
2. Process until the proper texture for L4/Purée.
  - Fork Test: Sits up in a mound on a fork with no drips.
  - Spoon Test: smooth with no lumps.



Ingredients	5 servings #10 scoop	10 servings #10 scoop	20 servings #10 scoop
Rubicon Purée Pasta Mix	$\frac{3}{4}$ cup	1 $\frac{1}{2}$ cup	3 cups
Hot water (170-185°F)	2 cups	4 cups	8 cups

## Pasta Preparation

1. Pour hot water into a stovetop pan and slowly whisk in the purée pasta mix until combined. The mixture will partially thicken.
2. Bring the pasta mix up to 180-190°F to fully thicken, continuously stirring.
3. Transfer to steam table pan, cover and hold on serving line. Stir before serving.



## Spaghetti & Meatballs Plate Presentation

1. Insert appropriate ricer shaping disc into ricer followed by the stainless steel tube.
2. Add one #10 scoop (side dish) or two #10 scoops (main dish) to the ricer.
3. Pump out all of the purée pasta in a continuous circle ending in the center.
4. Ladle marinara sauce over center of pasta. Scoop 3 1 oz. scoops of puree meatball on top of marinara sauce.



## Recipe Notes

- The ricer can be placed on top of the pasta in the steam table pan until the next plating procedure.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.
- Contact Rubicon to request a complimentary ricer tool with purchase of purée rice or pasta mix.