



Spaghetti

Ingredients	5 servings #8 scoop	10 servings #8 scoop
Purée Pasta Mix	¾ cup	1½ cup
Hot water (170-185°F)	2.5 cups	5 cups



Fettuccini



Elbow Macaroni

Pasta Scoop Preparation

1. Pour hot water into a pan and slowly whisk in the purée pasta mix until combined. The mixture will partially thicken.
2. Reheat the pasta mix to 180-190°F to fully thicken by:
 - Stovetop: Continue stirring on medium heat.
 - Convection oven: Heat covered at 350°F for 15 minutes.
 - Steamer: Heat covered for 10 minutes.
3. Stir mixture and hold on the serving line according to state regulations.
4. Serve using a #8 scoop. Use back of scoop to create a groove in the pasta and ladle in sauce.

Optional Purée Shaping on the Serving Line

Spaghetti, Fettuccini & Elbow Macaroni Preparation

Follow steps 1-2 above.

1. For correct texture, cool mixture to 100°F or lower in cooler for a minimum of 1.5 hours.
2. Reheat pan to an internal temperature of 165°F using step 2 above and place on the serving line.
3. Insert appropriate ricer shaping disc into ricer followed by the stainless steel tube.
4. Add one #8 scoop (side dish) or two #8 scoops (main dish) to the ricer.
5. For spaghetti and fettucini, pump out all of the purée pasta in a continuous circle ending in the center. For elbow macaroni, pump out ½ inch strands by catching the strands on the plate and pulling up on the ricer.
6. Ladle sauce over center of pasta, garnish and serve.

5

Spaghetti

Fettuccini

Elbow Macaroni



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 us to request a complimentary ricer tool with purchase of purée rice or pasta mix.

Nutrition Facts	Purée Pasta
Serving Size	#8 scoop (23g)
Calories	65
Total Fat	1.4g
Saturated Fat	0.3g
Trans Fat	0g
Cholesterol	0mg
Sodium	100mg
Potassium	31mg
Total Carbohydrates	16g
Dietary Fiber	1g
Sugars	0g
Protein	2g