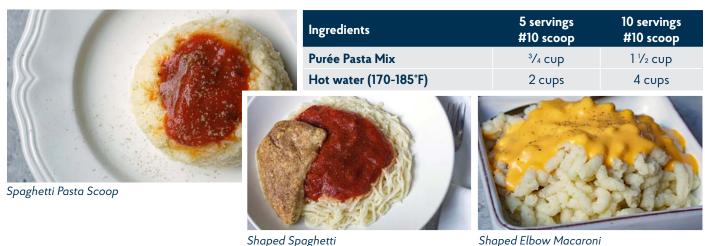


Purée Pasta Scoop & Shaped Pasta



Shaped Spaghetti

Pasta Scoop Preparation

- 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 #10 scoop. Use back of scoop to create a groove in the pasta and ladle in sauce.



Shaped Fettuccini





Purée Pasta Scoop & Shaped Pasta

Optional Purée Shaping on the Serving Line

Spaghetti, Fettuccini & Elbow Macaroni Preparation

Follow steps 1-3 above.

- 4. Insert appropriate ricer shaping disc into ricer followed by the stainless steel tube.
- 5. Add one #10 scoop (side dish) or two #10 scoops (main dish) to the ricer.
- 6. For spaghetti and fettucini, pump out all of the purée pasta in a continuous circle ending in the center. For elbow macaroni, pump out $\frac{1}{2}$ inch strands by catching the strands on the plate and pulling up on the ricer.
- 7. Ladle sauce over center of pasta, garnish and serve.

Nutrition Facts	Purée Pasta	
Serving Size	#10 scoop (23g)	
Calories	65	
Total Fat	1.5g	
Saturated Fat	0g	
Trans Fat	0g	
Cholesterol	0mg	
Sodium	115mg	
Potassium	33mg	
Total Carbohydrates	16g	
Dietary Fiber	1g	
Sugars	0g	
Protein	2g	

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.





6/7 Spaghetti	Fettuccini	Elbow Macaroni