



Spaghetti Pasta Scoop



Shaped Spaghetti



Shaped Elbow Macaroni

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

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



Shaped Fettuccini



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 fettuccini, 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.
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

