

What's for Dinner Canton.com
Chef Herrera, C.C.E.

Menu Item	<i>Spaghetti Carbonara</i>
Number of Portions	
Portion Size / Yield	
Cooking Method	<i>Boiling</i>
Temperature	<i>155°F</i>
Equipment needed	<i>Cutting board, Chef's Knife, measuring spoons, stock pot and pasta spoon.</i>

Ingredients:

Amount	Item
<i>8 oz.</i>	<i>Spaghetti (dried)</i>
<i>2 packets</i>	<i>Chicken flavoring, "stock pot" (Knorr's)</i>
<i>1/2 Gallon</i>	<i>Boiling hot water</i>
<i>2 Tablespoons</i>	<i>Olive oil</i>
<i>2 teaspoons</i>	<i>Salt</i>
<i>1/2 cup</i>	<i>Chopped cooked bacon</i>
<i>1/2 cup</i>	<i>Heavy cream</i>
<i>4</i>	<i>Egg yolks</i>
<i>1/2 teaspoon</i>	<i>Fresh minced garlic</i>
<i>2 pinches</i>	<i>Freshly ground peppercorns</i>
<i>As needed</i>	<i>Parmesan Cheese</i>
<i>As needed</i>	<i>Chopped Chives (optional)</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. In a mixing bowl, combine (whisk) the egg yolks and heavy cream together, set aside.
2. Combine the chicken "stock pot," olive oil, to your pot of hot boiling water. Stir for 9 minutes and then drain.
3. Add the drained pasta to the egg yolk-cream mixture. Stir immediately and vigorously. Add the garlic, peppercorns and bacon.
4. Presentation: Place your pasta into a buttered casserole dish. Top with the parmesan cheese and chives, ENJOY!

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.