

Spaghetti Carbonara



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Semi Skimmed Milk	42 ml	417 ml	2.08 L	4.17 L	8.33 L
Plain Flour	8 g	83 g	417 g	833 g	1.67 kg
Margarine	8 g	83 g	417 g	833 g	1.67 kg
Cheddar Cheese	8 g	83 g	417 g	833 g	1.67 kg
Spaghetti	42 g	417 g	2.08 kg	4.17 kg	8.33 kg
Onions	13 g	125 g	625 g	1.25 kg	2.5 kg
Garlic Puree	0 g	2 g	10 g	21 g	42 g
Fresh Parsley	0 g	2 g	10 g	21 g	42 g
Sliced Ham	38 g	375 g	1.88 kg	3.75 kg	7.5 kg

Method

Heat milk in a pan  
 Melt the marg in another pan and add flour to make a roux sauce  
 Cook out for 3 mins but do not allow the sauce to brown .  
 Slowly add hot milk to make a white sauce – whisk to avoid lumps .  
 Simmer for 10 mins to cook out stirring all the time  
 Cook pasta in large pan of boiling water . Remove from pan when just cooked, drain.  
 Cook off finely diced onion in a little water and add to sauce with grated cheese and diced ham . Add pasta and heat  
 Garnish with chopped parsley.

Assembled Tags

