



Pureed Spaghetti Noodles

Ingredients

Cooked Spaghetti Noodles	8 oz.
Hot Spaghetti Cooking Water	6 Tbl
SimplyThick® EasyMix™	3 (12g) Honey Packets OR 6 Strokes
Fine Cracker Meal <i>Optional</i>	2 Tbl

Yield: 5 serving

Special Equipment Needed: Blender, Disposable Piping Bag, Small Round Piping Tip, and Rubber Spatula

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

- 1 Place cooked spaghetti into a blender.
- 2 Add the SimplyThick gel and puree on high.
- 3 Scrape down the blender and add in the water.
- 4 Blend until smooth on high.
- 5 Scrape down the blender again with a spatula.
- 6 **Optional:** Add cracker meal to the blender and puree until smooth.
- 7 Carefully remove the puree mixture and place into a piping bag with a small round piping tip.
- 8 Using a circular motion, pipe the spaghetti noodles into an even mound of pasta.
- 9 Repeat this step until all puree mixture is used up.
- 10 Serve with desired sauce.
- 11 Cover and reheat in the oven in standard pans.

Source: Chef Jason Crim – Garden Springs Gourmet

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165°F for 15 seconds
- Maintain at a minimum internal temperature of 135°F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: 800.205.7115 / www.simplythick.com

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