



Baked Pasta Carbonara

Ingredient	10 Portions	50 Portions	100 Portions
Penne Pasta	600g	3kg	6Kg
Diced Cooked Ham	200g	1kg	2Kg
Bechamel Sauce (as FFT Recipe)	500g	2.5ltr	5ltr
Grated Mature Cheddar	200g	1kg	2Kg
Fresh Parsley	10g	50g	100g
Cracked Black Pepper	To Taste	To Taste	To Taste

Method

1. Cook the Penne Pasta till "al dente" and cool under cold water & drain.
2. Make the Bechamel sauce as per FFT recipe, add the Grated Cheese, diced Ham and season well.
3. Add the sauce to the pasta and mix well.
4. Place in serving trays and bake for 20 mins till correct temperature is achieved.
5. Sprinkle with Chopped Parsley.

Allergens Wheat, Eggs, Soya