

# PENNE PASTA - PREPPED

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**Yield:** 5 pounds

**Shelf Life:** 3 days

**Equipment:** Stock pot, measuring spoons, liquid measuring cups, timer, spatula, colander, hotel pan w/ lid

## Ingredients:

**5 gallons** Water

**10 TBL** Kosher Salt (measurement conversion = 1/2 cup + 2 TBL)

**5 pounds** Penne Pasta

**1/4 cup** Vegetable Oil

**\*\*THIS IS THE MAXIMUM BATCH SIZE\*\***

## Procedure:

1. Set up a stock pot with water, and bring to a boil.
2. While the water is coming to a boil, set up an ice batch.
3. When the water begins to boil, add the salt and the pasta, and set the timer for **8 minutes**.
4. While the pasta is cooking, stir frequently with spatula. Stirring the pasta during cooking time separates the pasta and ensures even cooking.
5. When the timer sounds, carefully drain the pasta into a colander.
6. Place the colander directly into an ice bath to prevent the noodles from overcooking.
7. Once the pasta is completely cooled, pour the oil over the pasta, and toss until all pasta is coated.
8. Place the pasta into hotel pan, cover with lid.
9. Label, Date, and Rotate.

**C:** Yellowish-white with white center.

**T:** Al dente; Not slimy or dried out; Firm centers; Pieces must not stick together.

**F/A:** Starchy, sweet taste; No sour taste; No vinegar aroma.

**HR:** Hotel pan w/ lid; Refrigerated.

**SL:** 3 days