

SPICY CREAM SAUCE

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Yield: 3.5 gallons

Shelf Life: 7 days

Equipment: Scissors, chub scraper, mixing bowl, whisk, rubber spatula, scale, 1/6 pans with lids
1/2 lexan

Ingredients:

4 chub bags Taste Buds Parmesan Cream Sauce

8.2 wz Magic Seafood Seasoning

Procedure:

1. Ensure all of the parmesan alfredo is fully thawed.
2. Take 1 bag of parmesan alfredo and empty into mixing bowl.
3. Weight out seafood seasoning. Evenly spread the seasoning across the alfredo in the large mixing bowl. Use a whisk to incorporate seasoning.
4. In the 1/2 size lexan put the remaining 3 chub bags of alfredo, using a chub scraper.

Using a spatula add the seasoned alfredo; scraping the sides of the bowl.
5. Use a whisk to incorporate the ingredients.
6. Using a spatula transfer to 1/6 pans.
7. Label, Date, Rotate

****The sauce must sit for 2 hours before use to allow the herbs and spices to re-hydrate****

C: Creamy beige with visible specks

T: #3 on flowability scale; no bubbles or clumps

F/A: Spices evident; Salt, buttery, herbal, light pepper glow

HR: 1/6 pan; refrigerated

SL: 7 days