

CEREALS AND PASTA PRODUCTS No.E 013 00
STEAMED PASTA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
207 cal	41 g	7 g	1 g	0 mg	293 mg	17 mg

Ingredient

WATER
 SALT
 OIL,SALAD
 SPAGHETTI NOODLES,DRY

Weight

75-1/4 lbs
 2-1/2 oz
 1-7/8 oz
 12 lbs

Measure

9 gal
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 3 gal 1 qts

Issue

Method

- 1 Fill each steam table pan with 2-1/4 gallons water. Use perforated pan inside solid pan to facilitate draining.
- 2 Add 1 tablespoon salt and 1 tablespoon salad oil to each pan.
- 3 Place 3 pounds pasta in each pan. To prevent pastiness, pasta should be placed in pans just before steaming. Ensure pasta is covered with water.
- 4 Place pans in preheated steam cooker. Time according to type of pasta and steam cooker pressure. GUIDELINES FOR TIMING: Macaroni - 5 lb PSI, 16 minutes; 15 lb PSI, 11 minutes Noodles, Egg - 5 lb PSI, 22 minutes; 15 lb PSI, 17 minutes Spaghetti - 5 lb PSI, 20 minutes; 15 lb PSI, 15 minutes Vermicelli - 5 lb PSI, 11 minutes; 15 lb PSI, 4 minutes
- 5 Cooked macaroni should be rinsed in cold water and drained thoroughly to prevent sticking together. If cooked pasta is to be combined with butter or a sauce immediately, rinsing is not necessary. CCP: Hold for service at 140 F. or higher.