

# MUSHROOM & COUNTRY HERB FETTUCCINE

## OVERVIEW

01-024

## INGREDIENTS

### Group 1

Ingredient	KG	%
All Purpose Flour	0.350	100.00
BAKELS COUNTRY HERB BASE	0.035	10.00
Eggs	0.100	28.57
Water	0.100	28.57
Olive Oil	0.010	2.86
Total Weight:		0.595

### Group 2

Ingredient	KG	%
Butter	0.100	-
Button Mushrooms (sliced)	0.450	-
Garlic salt powder	0.010	-
Nutmeg (ground)	0.005	-
All Purpose Flour	0.100	-
Fresh Milk	0.750	-
Total Weight:		1.415

**Yield:** 8 servings

## METHOD

How to do it:

Country Herb Fettuccine:

1. Mix all purpose flour and Bakels Country Herb Base at 1st speed for 1 minute using a hook.
2. Add eggs and water, mix for 2 minutes at low speed.
3. Add olive oil and mix for 3 minutes at high speed.
4. Cover and rest for 20 minutes.
5. Divide into 3 and roll into even thin sheets using a pasta machine or by hand with a rolling pin.
6. Rest for 5 minutes. Trim as fettuccine.
7. Boil water with salt and oil in a large pan and cook fettuccine in batches for 1 minute.

To prepare sauce:

1. Melt butter in saucepan.
2. Add mushrooms.
3. Stir in all purpose flour, garlic salt powder and ground nutmeg cook for ½ minute then slowly add milk.
4. Cook, stir until thickened into a smooth sauce.
5. Prepare pasta for baking by putting it in a square pan. Pour mushroom sauce and top with grated mozzarella cheese. Cover loosely with foil and bake at 180°C for 35 minutes.



## DISPLAY CONDITIONS

Warm



## CATEGORY

Pasta