

Chipotle & Honey Pasta

Method

Ingredients

	%	Example Batch (g)
1 RIGATONI	22.0%	180
2 DICED ONION	9.0%	74
3 SMOKED BACON	7.0%	57
4 TOMATO	42.0%	344
5 CHIPOTLE & HONEY GLAZE 2.5KG PAIL, SJ# MM72029	4.0%	33
6 GRATED CHEESE	4.0%	33
7 TINNED	12.0%	98
	100%	820

- 1 Pre-cook the pasta and refresh under cold water - set aside
- 2 Heat a little oil in a sauté pan and add the finely diced Onion and bacon lardons
- 3 Fry until soft and golden
- 4 Add the passata and tinned chopped tomatoes - stir well combining all the ingredients
- 5 Add the Chipotle and Honey glaze stirring well
- 6 Taste and adjust the level of seasoning to your taste. - add more Chipotle and Honey glaze if you like it hotter
- 7 Remove the sauce from the pan and allow to cool
- 8 Combine the pasta and the sauce together
- 9 Transfer to a tin foil tray and allow to cool
- 10 Garnish with grated cheese and Mozzarella

Cooking Suggestion

Oven cook from chilled: 190°C / Fan 170°C / Gas 5. 30 mins.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail:info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547