

Spaghetti with a camembert, bacon and leek sauce



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Category : 04 Pasta dish meat/poultry
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Source : Axel Dröge
Keywords : Hilcona & Alpenhain
Allergens : Gluten, Milk, Egg, Soybeans

Yield: **10,0 Portion**

	per 100g / 100ml	%DV
Energy	767,22kj	9%
	183,37kcal	
Protein	6,02g	13%
Fat	7,86g	16%
-from which Saturated fats	2,49g	12%
Carbohydrates	20,48g	9%
-from which Sugar	1,61g	2%
Salt	0,7g	12%

Ingredients

2,200 kg HILCONA Spaghetti Nests 50 g, 5 kg, IQF
 0,030 l Rapeseed oil
 0,050 kg Onions, chopped into 3mm cubes
 0,005 kg Garlic, chopped
 0,800 l Sauce béchamel
 0,100 kg Full cream/cream 35%
 0,250 kg ALPENHAIN Camembert Creme Terinne, 1.5 kg
 0,020 kg Clarified butter/ Ghee
 0,150 kg Leek, julienned
 0,300 kg Smoked diced bacon
 0,002 kg Black pepper, fresh from the mill
 0,020 kg Parsley, chopped

Procedure

Preparation:

- Prepare all the ingredients
- Prepare the bechamel sauce according to the recipe

Method:

- Heat the rapeseed oil in a wok or similar
- Cook the onions
- Add the garlic and gently cook
- Add the bechamel sauce and the cream and let simmer over low heat for 5 minutes
- Add the cream camembert portions to the sauce and mix
- At the same time, heat the ghee in a pan and gently cook the leek for 5 minutes
- Add the bacon and cook over medium heat
- At the same time, cook the pasta in combisteamer at 95°C and 100% steam for 4 minutes
- Plate the spaghetti in a pasta plate and add the sauce
- Garnish with the bacon-leek mix, chopped parsley and freshly ground pepper ground directly onto the plated dish

Suggestion:

- Also an ideal accompaniment to grilled meats

The nutritional and allergenic information on this recipe refers to the products with which we developed the recipe at that time. These products may differ in allergenic and nutritional content to products that you are using for your recipe and product declarations to your clients.