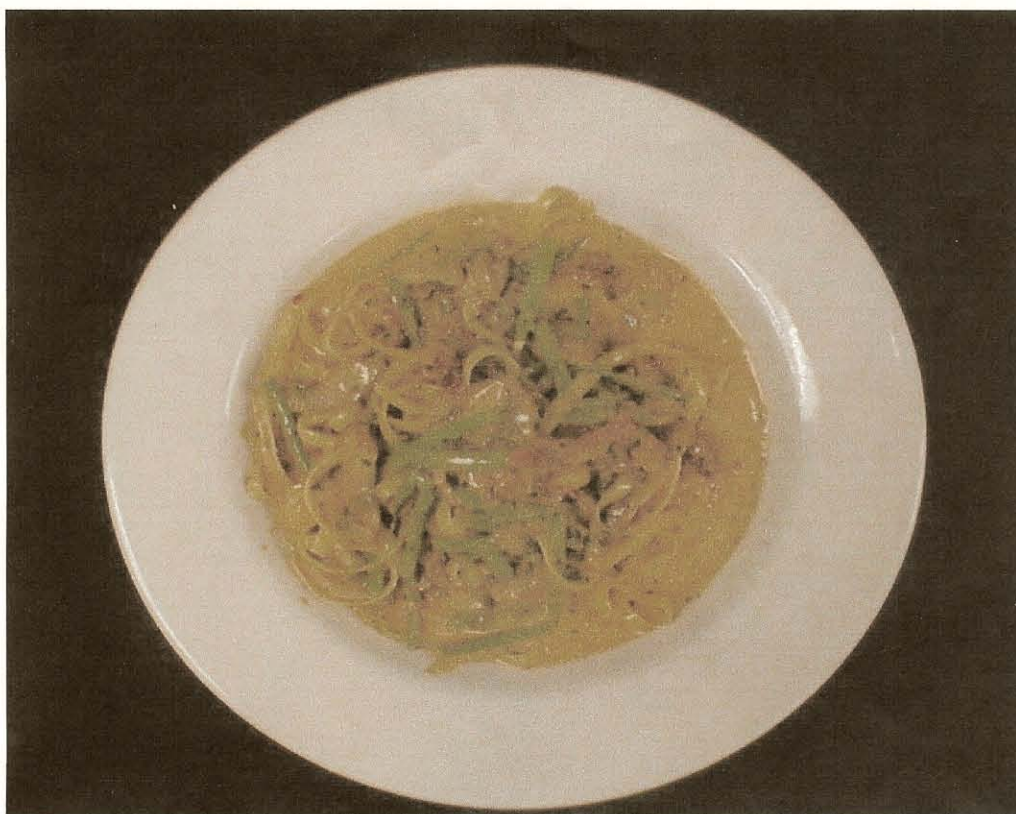


## FETTUCINI



PREZZO KITCHEN

Yield : 1 PLATE  
PASTA BOWL

| Number | Units  | Ingredients                  | Volume  | Weight |
|--------|--------|------------------------------|---------|--------|
| 6      | OZ     | COOKED FETTUCINI             | 6       | OZ     |
| 2      | OZ     | OLIVE OIL                    | 2       | OZ     |
| 1      | TABLSP | SHALLOTS SLICED THINLY       | 0.25    | OZ     |
| 1      | TABLSP | SLICED GARLIC                | 0.25    | OZ     |
| 2      | OZ     | WILD MUSHROOM MIX            | 2       | OZ     |
| 1      | OZ     | SUN-DRIED TOMATOES           | 1       | OZ     |
| 2      | OZ     | SHERRY                       | 2       | OZ     |
| 6      | OZ     | FONTINA CREAM SAUCE          | 6       | OZ     |
| 4      | OZ     | POMODORO SAUCE               | 4       | OZ     |
| 2      | OZ     | BASIL PESTO                  | 2       | OZ     |
| 1/2    | TEASPN | CRUSHED RED PEPPERS          | .001    | OZ     |
| 1      | OZ     | SHREDDED PARMESAN CHEESE     | 1       | OZ     |
| 1      | TEASPN | KOSHER SALT                  | 0.01    | OZ     |
| 1      | TEASPN | GROUND BLACK PEPPER          | 0.01    | OZ     |
| 2      | OZ     | HARICOT VERTS ( CUT IN HALF) | 2       | OZ     |
| 1      | EACH   | FRESH BASIL LEAF GARNISH...  | 1/40 TH | EACH   |

Procedure : HEAT OLIVE OIL AND SAUTE SHALLOTS & GARLIC FOR FEW SECONDS  
ADD WILD MUSHROOM MIX, ..SAUTE AND ADD SUNDRIED TOMATOES  
THEN GLAZE THE PAN WITH 2 OZ OF WHITE WINE ,..REDUCE AND  
ADD 6 OZ OF FONTINA CREAM SAUCE, THEN ADD 4 OZ OF  
POMODORO AND 2 OZ OF PESTO.. SEASON WITH CRUSHED RED  
PEPPERS,SALT AND GROUND BLACK PEPPER,..FOLD IN SHREDDED  
PARMESAN AND HARICOT VERTS,,