

CHEESY FUSILLI PASTA

Autumn ALC menu 2024

Children's mains

Side plate | Medium tapas dish

- 100g Gluten free Fusilli Pasta (cooked)
- 120g Mornay Sauce DK
- 30g Peas
- 5g Grated Parmesan DK



PREP JOBS

1. Cook the fusilli pasta into boiling water for 7 minutes.

METHOD

1. Warm up pasta and mornay sauce in a pan with peas
2. Plate the pasta into a small green bowl
3. Sprinkle Parmesan cheese and place it under salamander till the cheese is melt,
4. Serve with sides chosen by the guest on the side.
5. Serve with one side dish of guests choice.

TOMATO FUSILLI PASTA

Autumn ALC menu 2024

Children's mains

Side plate | Medium tapas dish

- 100g Gluten free Fusilli Pasta (cooked)
- 150g Provencal sauce

Optional

- 5g Grated parmesan DK



PREP JOBS

1. Cook the fusilli pasta into boiling water for 7 minutes.

METHOD

1. Warm up pasta and Provencal sauce in a pan with peas
2. Plate the pasta into a medium blue pot
3. Sprinkle parmesan cheese and place it under salamander till the cheese is melt,
4. Serve with one side dish of guests choice.