



# Cacio E Pepe

Cooking Time \_\_\_\_\_

On2Cook: 5:40 mins    Normal Cooking: 35 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients \_\_\_\_\_

- 563 cup    Marinated MUSHROOM CAPS
- 500 g Mushroom Caps, 5 g Salt
- 5 g Black Pepper, 40 g Onion
- 15 g Garlic
- 123 g    White Wine Water
- 120 ml White Wine, 3 g Aromat
- 45 g    Cream+Lemon+Parsley
- 40 g Cream
- 2 g Lemon slice 2no Parsley
- 50 g    Butter

Step 1    0:40 secs

50 g Butter

I 100    M 0

Step 2    1:00 min

Marinated MUSHROOM CAPS

I 100    M 100

Step 3    3:00 mins

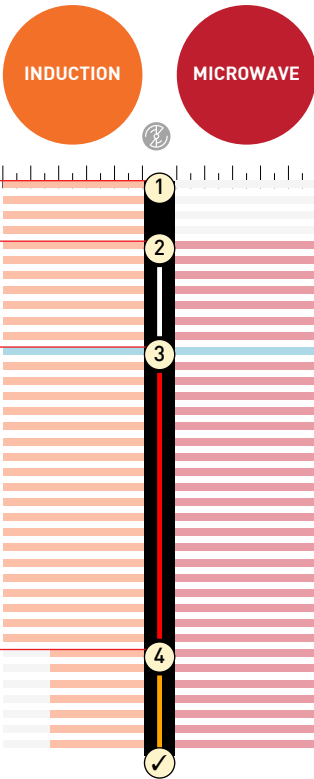
123 g White Wine Water

I 100    M 100

Step 4    1:00 min

45 g Cream+Lemon+Parsley

I 70    M 100



Total Output:  
600 G