

Piancone Epicurio Pasta with tomato vodka sauce

Area Manager: Justin Jackson

Recipe #



Category: **Roma**
Tags:
Sell price: **\$18.00**

Ready in:
Prep time:
Cook time:
Servings: **1.00**
Servings size: **1 Serving**
Type: **Standard**

Food cost percent: **7.80%** Cost per serving: **\$1.404**
Recipe margin: **92.20%** Profit per serving: **\$16.596**

Ingredients

QTY	UNIT	DESCRIPTION	UNIT COST	COST	COST %	FOOD COST %	RECIPE UNITS	YIELD
3	OZ	Piancone Epicurio Mezzi FB452 - Pasta Rigatoni Mezzi 14% Italy Bronze Dye	\$0.09/OZ	\$0.26	18.503%	1.443%	320 OZ	100%
1/8	OZ	Diced Garlic VJ606 - Garlic Diced Bag Fresh	\$0.25/OZ	\$0.03	2.217%	0.173%	288 OZ	100%
4	OZ	Passata Sauce AVF38 - Sauce Tomato Passata Italian	\$0.06/OZ	\$0.23	16.714%	1.304%	704 OZ	100%
1/8	OZ	Shallot 78698 - Shallot Whole Peeled Fresh	\$0.36/OZ	\$0.04	3.196%	0.249%	80 OZ	100%
1	OZ	Heavy Cream CF132 - Cream Heavy 36% Ultra High Temperature Stabilized Refr...	\$0.11/OZ	\$0.11	7.944%	0.62%	384 OZ	100%
1/8	OZ	Basil CK132 - Basil Fresh	\$0.78/OZ	\$0.10	6.983%	0.545%	16 OZ	100%
1/8	OZ	Pecorino Romano Grated HB932 - Cheese Pecorino Romano Grated Tub Refrigerated	\$0.35/OZ	\$0.04	3.131%	0.244%	320 OZ	100%
1	OZ	Vodka VODKA - Vodka	\$0.58/OZ	\$0.58	41.311%	3.222%	1 OZ	100%

Steps: