



Crab and Ricotta Shells

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 12 Servings
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- 24 ea. Pasta shells
- 2 c. Ricotta cheese
- 2 c. Parmesan cheese
- 2 ea. Egg yolk
- 1 c. Fresh basil leaves, chopped
- 2 # Crabmeat, lump
- 1/2 tsp. Salt
- 1/4 tsp. White pepper, ground
- 64 oz. Bechamel Sauce

Preparation Instructions:

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta and rinse with cold water.
2. In a large mixing bowl, mix together the ricotta, 1 1/2 c. Parmesan, egg yolk, basil, crab, salt and pepper.
3. Preheat oven to 350 degrees.
4. Fill the pasta shell with the crab mixture and place in a buttered hotel pan. Top the filled pasta shells with the Bechamel sauce and sprinkle the remaining Parmesan cheese on top. Bake until bubbly and the top is golden. brown, approximately 15 minutes.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Pasta shells	Villa Frizzoni	330600	24 ea.	\$1.20
Ricotta cheese	Grande	O19119	2 c.	\$1.69
Parmesan cheese	Grande	O11115	2 c.	\$4.80
Egg	Maines	O92112	2 ea.	\$0.26
Fresh basil	Fresh	O97240	1 c.	\$1.08
Crabmeat, lump	Handy	O94872	2 #	\$28.40
Salt	Katy's Kitchen	340620	1/2 tsp.	\$0.02
White pepper, ground	Culinary Secrets	345669	1/4 tsp.	\$0.03
Béchamel Sauce	See Recipe	See Recipe	64 oz.	\$3.07

Recipe Cost	\$40.55
Portion Cost	\$3.37

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$3.37	\$4.58	42.39%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$3.37	\$5.58	37.65%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$3.37	\$6.58	33.87%