

Pasta with tomato Sauce



50:22

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN, Stain less Steel pan, unperforated, 100mm Deep, 3004076

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Raw

Stage 1
100 °C

- Steam
- 00:15 | -
- 2

RECIPE

Ingredients

1	kg	Pasta
1.5	l	Cold Water
1.5	l	Cold Tomatosauce
1	pcs	Herbs branch
20	g	Parmesan, grated

1. Food Preparation

Mix the pasta with the tomato sauce and the water and put it in a GN container to steam.

2. Cooking Instruction

The cooking time is equal to the time indicated on the pasta plus 5 minutes.

3. Food Serving Instruction

When the pasta is cooked, mix briefly and arrange on a plate. Garnish with fresh basil and grated Parmesan.