

Mediterranean Pasta Casserole with coppa



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This recipe is available for:

- Convotherm maxx

Accessories:

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030

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- Chilled 4°C
- 6 Portions
- From Raw

Steam

00:25 | -

2

Stage 1
140 °C

Steam

00:10 | -

2

1

Stage 2
200 °C

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Ingredients

600 g	Pasta
150 g	Coppa
2 pcs	Tomatoes
1 pcs	Zucchini
150 g	Mozzarella Cheese, grated
150 g	Milk
150 g	Cream
1 pinch	Salt, pepper, nutmeg, chili
3 pcs	Eggs
2 tbs	Rosmary, Basil chopped

1. Food Preparation

Mix milk, cream, egg and season well with spices and herbs. Make sure that the mass is not foamy. Coppa (a traditional dried meat from Italy, alternatively salami or ham can be used) cut into fine cubes. Cut the tomatoes and zucchini into fine cubes and mix with the cooked pasta.

2. Cooking Instruction

Spread on a greased granite enameled tray. At the end of the first stage, sprinkle the gratin with the cheese and gratinate with the second stage.

3. Food Serving Instruction

The pasta gratin can be served as a separate dish, accompanied with a tomato sauce. For garnish are suitable herbs and a cherry tomato.