

## Pasta with tomato Sauce



**21:39**

**This recipe is available for:**

- Convotherm maxx

**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 | -
- 3

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.