

Pasta with tomato Sauce



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

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

Stage 1
100 °C

- Steam
- 00:15 | -
- 5

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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.