

Mediterranean Pasta Casserole with coppa



930:17

This recipe is available for:

- Convotherm 4
- · Convotherm maxx pro

Accessories:

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

Chilled 4°C

6 Portions

From Raw

Steam

0:4 00:25 |-

Steam

O: 1 00:10 | -

Stage 1 140 °C

Stage 2 200 °C

Ingredients

600 g

2 tbs

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

Rosmary, Basil chopped

Pasta

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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to