



Pasta gratin with tomatoes and feta

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	30 Mins
Portions	4
Appliance	Combair V2000 from 2021

Fine-sized pasta with a spicy pesto rosso sauce, topped with overlapping layers of tomatoes, courgettes and feta. Prepared and baked in an ovenproof dish – a Mediterranean bake for the whole family.

Pasta

- 500 ml vegetable bouillon
- 250 ml cream
- 100 g pesto rosso
- 1 tsp salt
- Some pepper
- 500 g risoni pasta

Gratin

- 200 g feta, thinly sliced
- 3 tomatoes, halved, sliced
- 1 courgette, thinly sliced
- Some olive oil
- Some fleur de sel
- 2 sprigs of basil, leaves plucked

Pasta

Put the bouillon and all the ingredients up to and including the pepper into the prepared dish and stir together. Mix in the pasta.





Gratin

Preheat the cooking space to 220 °C using the hot air humid mode. Arrange layers of overlapping feta, tomato and courgette slices on top of the pasta. Drizzle over some olive oil and season with some fleur de sel. Put the dish on a wire shelf in the preheated cooking space and cook for about 30 minutes. Take out and allow to cool slightly. Scatter basil leaves over the top.

(Pre-)heat cooking space to 220 °C with Hot air humid

Put the food in

Hot air humid 220 °C for 30 Mins

Tips

Small pasta shapes (e.g. tubetti rigati) that take between 10 and 12 minutes to cook are best for this gratin.

Accessories

2-litre ovenproof dish, greased

Wire shelf

