# Spaghetti

Recipe by V-ZUG Ltd.

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| Preparation | 10 Mins |
| Cooking time | 27 Mins |
| Portions | 4 |
| Appliance | CombiSteamer V6000 PowerSteam from 2022 |

with tomato sauce

## Tomato sauce

800 g skinned, chopped plum tomatoes (tinned)

800 ml vegetable bouillon

1 clove of garlic, crushed

1 tbsp sambal oelek

1 tbsp salt

1 sprig of rosemary, chopped

1 sprig of thyme, chopped

## Spaghetti

400 g spaghetti (e.g. Barilla No 5)

## Serving

1 sprig of basil, leaves plucked

Some grated Parmesan

## Tomato sauce

Purée all the ingredients in a measuring jug.

## Spaghetti

Spread half the tomato sauce over the base of the porcelain dish. Arrange the spaghetti on top, then spoon over the rest of the tomato sauce. Gently swirl the porcelain dish to completely cover the spaghetti with the tomato sauce.

## Cooking

Place the porcelain dish on the hardened glass dish in the middle shelf position. Cook at 230 °C for 27 minutes using the Power hot air with steaming mode.

## Serving

Serve with basil and Parmesan.

## Cooking steps

**Power hot air with steaming 230 °C for 27 Mins**

## Tips

Lengthen or shorten the cooking time for pasta that is softer or firmer to the bite respectively.

## Accessories

2-litre porcelain dish

Hardened glass dish

## Additional information

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