# Pasta gratin

Recipe by V-ZUG Ltd.



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| Preparation | 15 Mins |
| Cooking time | 35 Mins |
| Portions | 4 |
| Appliance | Combair V2000 from 2021 |

One-pot pasta gratin: just add all the ingredients to the gratin dish and the oven does the rest. For days when you need something quick and easy!

## Ingredients

300 g pasta (e.g. shells or elbow macaroni)

250 g champignons, cut into thin slices

100 g air-dried ham, cut into thin strips

2 onions, halved, cut into fine strips

4 sprigs of flat-leaved parsley, leaves pulled off from stalks and finely chopped

450 ml vegetable bouillon

250 ml single cream

Some pepper

Some ground nutmeg

150 g grated cheese (e.g. Parmesan)

## Preparation

Preheat the cooking space to 180 °C using the hot air humid mode. Put the pasta and all the ingredients up to and including the onions into an ovenproof dish and mix together. Sprinkle with parsley. Stir the vegetable bouillon and single cream together, season with pepper and nutmeg. Pour the mixture over the pasta and sprinkle the cheese on top. Put the gratin dish on a wire shelf in the preheated cooking space and cook for about 35 minutes.

**(Pre-)heat cooking space to 180 °C with Hot air humid**

**Put the food in**

**Hot air humid 180 °C for 35 Mins**

## Tips

Any kind of pasta with a short cooking time (max. 6 to 8 minutes) can be used.

## Accessories

2½-l gratin dish, greased

Wire shelf

## Additional information

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