



Penne bake with chorizo

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Preparation

- 350 g pasta, penne
- 400 g peeled plum tomatoes, chopped
- 2 tbsp tomato pesto
- 2 cloves of garlic
- 100 g chorizo
- 100 g champignons
- 10 basil leaves
- ½ sweet pepper, red
- 400 ml bouillon
- 250 g mascarpone
- 50 g Parmesan, grated
- Salt
- Pepper

Peel and finely chop the garlic. Cut the chorizo and champignons into thick slices, chop the basil and dice the sweet pepper.

Put half the mascarpone and half the Parmesan in the porcelain dish along with all the other ingredients, mix together well and spread out evenly.

Place dollops of mascarpone on top of the penne mixture and sprinkle over the rest of the Parmesan.

Put the porcelain dish on the wire shelf in the cold cooking space. Bake.

Hot air + steaming 220 °C for 25 Mins

Accessories

- Wire shelf
- Porcelain dish ½ GN, depth 65 mm

