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

Additional information

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