

Espresso Tomato Noodles

Cuisine: Chinese
Food category: Side dishes



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Program steps

Preheating: 145 °C

1

 Combination

 50 %

 Termination by time

 01:00 hh:mm

 135 °C

 90 %



Ingredients - number of portions - 10

Name	Value	Unit
dried noodles	500	g

sauce recipe

Name	Value	Unit
tomato pasta sauce	1000	ml
parmesan cheese	50	g
fresh mixed spices	10	g
basil	10	g
sea-salt	3	g
ground black pepper, ground	0.5	g

Nutrition and allergens

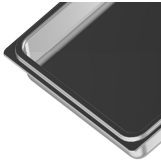
Allergens: 7
Minerals: Mg
Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	197.5 kJ
Carbohydrate	40.3 g
Fat	2.3 g
Protein	7.3 g
Water	0 g

Directions

- ◇ The production uses a standard conditioning basin with a depth of 6cm
- ◇ Add the raw noodles into the pot, the sauce completely covers the noodles, add spices
- ◇ The baking pot does not need to be covered during the cooking process, and it is heated and stewed by hot air
- ◇ After baked, add cheese powder to adjust the thickness and moderate seasoning

Recommended accessories



GN container Stainless steel full