


## Fresh Pasta Bake

**eikon® e2s**

 01:00





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:



P  
R  
O  
F  
I  
L  
E

-  275 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

-  01:00
-  100 %
-  100 %

R  
E  
C  
I  
P  
E

### Ingredients

- 300 g Pasta fresh, chilled
- 20 g Red Pepper
- 20 g Yellow Pepper
- 20 g Spring Onions
- 100 g Tomato Sauce
- 5 g Garlic fine chopped
- 6 g Basil, Thyme and Parsley chopped
- 1 pinch Salt & Pepper
- 50 g Mozzarella grated

### 1. Food Preparation

Dice the vegetables in fine cubes. Mix the pasta with the vegetables, the tomato sauce, herbs, garlic, salt and pepper. Fill the mixture into the bowl and spread the cheese on top. Variation: If you use dried paste you have to pre-cook it. Instead of tomato sauce you could also use cream sauce, blue cheese sauce, etc.. Instead of mozzarella you could also use any preferred cheese.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the bowl and serve.