


Orzo style pasta

Cuisine: **Slovak**
Food category: **Side dishes**



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Program steps

Preheating: 205 °C

1

Hot air

100 %

Termination by time

00:04
hh:mm

205 °C

80 %

2

Promíchej

Hot air

100 %

Termination by time

00:04
hh:mm

205 °C

100 %

3

Zalej 1,8l horké osolené vody na 1kg a zakryj polici na GN

Combination

90 %

Termination by time

00:35
hh:mm

160 °C

90 %

Ingredients - number of portions - 10		
Name	Value	Unit
orzo pasta or similiar	1000	kg
5 tbsp vegetable oil	15	ml
water	1800	ml
salt	12	g

Nutrition and allergens	
Allergens: 1, 3 Minerals: Cu, Mg, P Vitamins: A, C, D, E, K	
Nutritional value of one portion	Value
Energy	117000 kJ
Carbohydrate	25000 g
Fat	0 g
Protein	4000 g
Water	0 g

Directions

We place pasta into a full GN and mix it with oil. Bake on the above program, stirring during baking.

After the sound signal and the inscription on the display, pour a measured amount of water - 1.8 l of hot, boiled and salted water per 1 kg of pasta, then cover with a lid on the GN.

ATTENTION when watering, burns can occur!!!

We put it back in the convection oven and simmer until soft on the 3rd step of the program. Mix after the end of the program.

Recommended accessories



GN container Stainless
steel full