

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 %	
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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
parsley	10	g
sea-salt	3	g
freshly ground black pepper, ground	0.5	g

Nutrition and allergens

Allergens: 7

Minerals: CA, K, Mg

Vitamins: A, B6, C, K

Nutritional value of one portion		Value
Energy		199.5 kJ
Carbohydrate		40.4 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