


# Espresso Tomato Noodles

Cuisine: **Chinese**  
Food category: **Side dishes**




Author: **Gary CHIU**  
Company: **Retigo Asia**





## 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
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