

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

## Nutrition and allergens

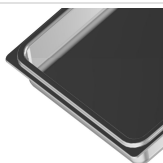
Allergens: 7  
Minerals: CA, K, Mg  
Vitamins: A, B6, C, K

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