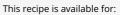


Fresh Pasta Bake

e1s





- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:











From Raw

Stage 1

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Stage 2

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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.