Penne with marinated vegetables and slow cooked cherry tomato

Cuisine: **Italian**
Food category: **Vegetables**

Author: **Jaroslav Mikoška**
Company: **Retigo**

Program steps

Preheating: 205 °C

1	Combination	50 %	Termination by time	00:14 hh:mm	200 °C	100 %	
2	remove the GN with pasta and place the peppers in						
	Hot air	100 %	Termination by time	00:20 hh:mm	190 °C	100 %	
3	remove the peppers and insert the rest of the vegetables						
	Hot air	0 %	Termination by time	00:08 hh:mm	220 °C	100 %	

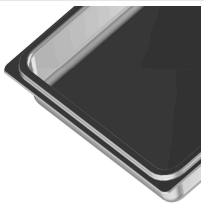
Ingredients - number of portions - 10

Name	Value	Unit
penne pasta	1	kg
red and yellow pepper	5	pcs
courgettes	1	pcs
aubergine	1	pcs
red onion	3	pcs
cherry tomato	1	kg
salt	50	g
black pepper	3	g
olive oil	150	ml
parsley leaves	50	g
basil leaves	50	g
garlic cloves	2	pcs
white wine vinegar	30	ml
thyme	10	g

Directions

Step 1: Insert stainless steel GN 150mm filled with water into the combi oven, press combi mode on Retigo combi oven on 200°C for about 14 minutes.
After the preheating instert salt and the pasta into the hot water. When the pasta is tender, strain the water from the GN container through a sieve and leave to cool down naturally.
Step 2: Set the combi oven on hot air mode 190°C for 20 minutes. After preheating insert enamelled GN container 20mm with peppers inside the combi oven.
After the peppers are roasted (the skin must be very dark, almost burnt), cover the GN container with a lid.
Step 3: Set the combi oven on hot air mode 0% 220°C for 8 minutes.
Slice courgettes and aubergine into 6-8mm thin slices and place them on Retigo grill GN container.

Recommended accessories



GN container Stainless steel full