



SAUCE WITH PEAS



Tested on model:
CDT-111E



Weight before cooking:
3.915 g
Weight after cooking:
3.570 g



Servings:
45



Recommended tray:
4 nonstick t. GN 1/1
40 mm



Total time:
45'

| PHASE | | | | | | | | | |
|-------|--|-----|------|-----|-----|-----|---|-----|---|
| 1 | | 0% | 170° | 15' | --- | --- | H | YES | O |
| 2 | | 60% | 150° | 30' | --- | --- | L | YES | C |
| 3 | | | | | | | | | |
| 4 | | | | | | | | | |
| 5 | | | | | | | | | |
| 6 | | | | | | | | | |

INGREDIENTS

Frozen medium peas: 1.800 g
 White onion: 365 g
 Tomato sauce: 1.000 g
 Chopped carrots: 300 g
 Diced tomatoes: 350 g
 Extra virgin olive oil: 250 g
 Vegetable broth: 500 g
 Salt and pepper to taste
 Thyme to taste

PREPARATION

Finely mince onions after removing the peel.

Preheat the oven.

Put frozen peas, minced onion, chopped carrots, diced tomatoes and extra virgin olive oil on the trays and spread them evenly. Put the trays in the oven for the first cooking phase. Once this phase is finished, add tomato seasoned with thyme, salt and pepper, broth and cook following the parameters.

The sauce can also be served as side dish or to season scallops, meatballs, fish fillet or other dishes.