

Summer Vegetables, oven-baked with Fusilli Pasta and Crusty Brie Wedges



Number : 000588
Category : 02 Pasta dish vegetarian
Date : 27.08.2021
Source : Axel Dröge
Keywords : Hilcona & Alpenhain, summer vegetables, summer
Allergens : Gluten, Milk, Egg, Soybeans, Mustard, Lupine

	per 100g / 100ml	%DV
Energy	650,21kj	8%
	155,40kcal	
Protein	5,65g	13%
Fat	6,43g	13%
-from which Saturated fats	2,29g	11%
Carbohydrates	18,41g	8%
-from which Sugar	1,58g	2%
Salt	0,9g	15%

Yield: **10,0 Personen**

Ingredients

2,000 kg HILCONA Fusilli, 5 kg, IQF
 0,750 kg ALPENHAIN Brie Wedges for baking, 90 x 25 g, IQF
 0,700 kg Diced Zucchini 14 x 14 x 14 mm
 0,700 kg Tricolore peppers, 14 x 14 mm
 0,300 kg Aubergine/Eggplant diced, 14 x 14 x 14 mm
 0,100 kg Sun-dried tomatoes preserved in oil
 0,050 kg Onions, chopped into 3mm cubes
 0,015 kg Garlic, chopped
 0,080 l Olive oil
 0,015 kg Sea salt, coarse fresh from the mill
 0,003 kg Black pepper, fresh from the mill
 0,015 kg Freshly chopped herbs
 0,015 kg Basil bunch

Procedure

Preparation:

- Assemble all the ingredients
- Julienne the sun-dried tomatoes
- Mix the sun-dried tomato oil with the olive oil
- Prepare the herb mix

Method:

- Mix the vegetable cubes with the onions, the julienned tomatoes and the garlic
- Season the vegetables with salt and pepper
- Cook the vegetables in a preheated hot air oven at 170°C for 10 minutes
- At the same time cook the fusilli pasta in a preheated combisteamer at 95°C and 100% steam for 4 minutes
- At same the time cook the Brie Wedges in a preheated hot air oven at 170°C for 10 minutes until crusty
- Carefully mix the vegetables with the herbs
- Dress the fusilli on a pasta plate and garnish with the oven-baked vegetables
- Place the Brie Wedges on each plate and garnish with basil

Suggestion:

- To make this dish a little more special, you can add grilled pine nuts

The nutritional and allergenic information on this recipe refers to the products with which we developed the recipe at that time. These products may differ in allergenic and nutritional content to products that you are using for your recipe and product declarations to your clients.