CHORIZO PASTA

TM 31

Total: 25min
Preparation: 25min

0 portion(s)

easy

Ingredients

Chorizo Pasta

25 g Butter
2 cans tomatoes, tinned
4 cloves garlic
2 sprigs rosemary
225g chorizo sausage sliced into half circles
pinch chilli flakes, dried
170 g cream
1 bunch parsley, small
300 g penne pasta, or your favourite
4 tablespoons parmesan, grated
salt, pepper and sugar to taste
100 g water

Preparation

Chorizo Pasta

Chop parsley for 4 seconds, speed 7. Remove and set aside.

Add garlic and rosemary, chop for 3 seconds, speed 7.

Add butter and saute garlic and rosemary at Varoma temperaure for 1 minute, speed 1.

Add tomatoes, salt, pepper and sugar (to sweeten the tomatoes), cook at Varoma temperature, 3 minutes, speed 1.

Add chorizo, water, chilli flakes, half of the chopped parsley and cream, cook at 100C, 10 minutes, **"Counter-clockwise operation"** , **"Gentle stir setting"** .

Add penne, cook at 100C for 10 minutes (or time suggested on the pasta packet), **"Counter-clockwise operation"** , **"Gentle stir setting"** .

Place into Thermoserver or large serving bowl and stir in the parmesan cheese and the remainder of the parsley.

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