

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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