

Vegan Pasta Burro e Salvia



„Ich bin ein Gourmegeggle.“

Ingredients:

- 2 tablespoons sea salt
- 1 piece of ginger (20 g), halved
- 400 g penne (or pasta of your choice)
- 1 handful of fresh sage leaves
(10-15 leaves depending on size)
- 1 tablespoon olive oil
- 3 tablespoons Die Vegane from MEGGLE (approx. 80g)
- 50 ml prosecco
- 50 g vegan grated Parmesan cheese
- 50 ml pasta water (skimmed off while cooking pasta)
- 1 tablespoon maple syrup
- salt, pepper & extra olive oil to taste



Preparation:

Heat sea salt and ginger in large pot of water. Add pasta to the saucepan.

Melt olive oil and Vegan from MEGGLE in a pan. Add sage leaves and maple syrup. Sauté briefly.

Deglaze with Prosecco and remove from heat. After about 7 minutes pasta cooking time, skim 50ml pasta water and stir into sage butter sauce.

Once pasta is al dente (with a small bite, about 1 minute less cooking time than package says) remove ginger pieces from water pot.

Strain pasta and add immediately to sauce pan. Stir in parmesan cheese. Season with salt, pepper and chili (if you like) and serve.

TIP: If you can't find or don't like sage, you can also use basil leaves!

