

nøgg

No Egg.
But Plants.

Simply. **Homemade.**

A pasta favourite.




plant-
based

Preparation

- 1 Knead all the ingredients into a smooth dough, and leave to rest for approx. 1 hour.
- 2 Cut the dough into 15 equal portions, and process into sheets with a pasta machine. Start with the widest setting of the machine, and roll the pasta sheets thinner with each step. Then process into your favourite pasta using the appropriate attachment.
- 3 In order to prevent the fresh pasta from sticking together, dust with a little flour.
- 4 Cook the pasta in water for about 2 minutes depending on its thickness. Then quench in ice water or process directly.

Tip: How about a delicious carbonara, for example?

The preparation time always depends on the type of cooking appliance used and its heat output.

Ingredients for 10 portions

- 250 g **nøgg Scrambled Eggs liquid**
- 650 g flour (type 550)
- 150 g water
- 25 g vegetable oil
- 5 g salt



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No Egg.
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Simply. **Culinary.**

Spaghetti Carbonara.

Preparation

- 1 Weigh 80 g of nøgg Scrambled Eggs Alternative liquid and 40 g of grated vegan cheese in a bowl, and set aside.
- 2 Cook 80 g of spaghetti al dente.
- 3 Whilst the pasta is cooking, add the vegan bacon cubes to a pan lightly greased with vegetable oil, and fry.
- 4 Add the finished pasta to the vegan bacon in the pan. Set the temperature to low.
- 5 Add approx. 80 g of the pasta water to the nøgg Scrambled Eggs Alternative liquid and vegan cheese, and mix with a fork.
- 6 Add the mixture of cooking water, nøgg Scrambled Eggs Alternative liquid, and vegan cheese to the hot pasta in the pan, and stir well. Add a little more heat until you have a nice creamy sauce.
- 7 Arrange the spaghetti carbonara in a bowl, garnish with basil, and serve.

Tip: Depending on how much sauce is to be included in the finished dish, the amount of nøgg Scrambled Eggs Alternative liquid, vegan cheese, and water can be adjusted as desired.

The preparation time always depends on the type of cooking appliance used and its heat output.




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Ingredients for 4 portions

- 80 g nøgg Scrambled Eggs liquid
- 80 g spaghetti
- 50 g bacon cubes (vegan)
- 80 g cooking water from the pasta
- 40 g grated cheese (vegan)
- vegetable oil
- basil
- salt, pepper

The cooking water can also be replaced with plant-based milk or creme.

Tip: Make your own favourite pasta with nøgg Scrambled Eggs Alternative liquid (see next page for recipe).



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