



Elvea, festa all'italiana

One-pot vegetarian pasta with Elvea tomato puree and burrata



Ingredients for 4 Persons

4 pieces	red bell peppers
3 cloves	garlic
1 tablespoon	olive oil
2 tablespoons	Elvea Doppio Concentrato
1	stock cube
1.300 ml	water
500 g	Rigatoni
2 pieces	onions
1 piece	burrata
2 tablespoons	pine nuts
	fresh basil
	pepper
	salt

Preparation

1. Cut the bell peppers and remove the white centre, chop them roughly
2. Place on a baking sheet with the garlic, a dash of oil, salt and pepper
3. Bake for 15-20 minutes at 180 degrees
4. Mix the peppers after cooking
5. In a saucepan add the pasta, the cream of pepper, the Elvea tomato paste, the stock cube, the chopped spring onions, water, salt and pepper
6. Simmer for about 15 minutes
7. Stir halfway through cooking
8. Water should be absorbed by the end of cooking
9. ~~Receptory Simmering~~ Serve with pine nuts, a nice burrata and some chopped basil

