



FARFALLE WITH VEGAN CARROT SAUCE

🕒 10 min ⌚ 35 min 🌱 easy 🍽️ 4 servings

INGREDIENTS

2000 g water
2 tsp salt
1 vegetable stock cube or 1 heaped
tsp vegetable stock paste, homemade
500 g pasta farfalle
300 g carrot, cut into pieces (3 cm)
350 g tomatoes, cut into halves
100 g onion, cut into halves
100 g cashew nuts soaked overnight
and drained
1 garlic clove
2 tsp pepper
25 g olive oil

USEFUL ITEMS

Bowl, deep bowl

PREPARATION

1. Place 1500 g water into mixing bowl and bring to boil **14 min/100°C/speed 1**.
2. Add 1 tsp salt, vegetable stock and cook without measuring cup for **11 min/or time indicated on packet/100°C/reverse/speed 1**. Drain pasta through Varoma dish, then transfer into a bowl.
3. Place remaining 500 g water into mixing bowl, place simmering basket into position, weigh in carrots and steam **20 min/Varoma/speed 1**. Remove water from mixing bowl and transfer carrots into mixing bowl.
4. Add tomatoes, onion, cashew nuts, garlic, remaining 1 tsp salt, pepper and olive oil and grind **30 sec/speed 10**.
5. Pour the sauce over pasta and serve immediately.