

NONNA CANNABIS

Mozzarella pasta in cannabis milk

Hello, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I am going to teach you how to prepare a delicious Mozarrella pasta in Cannabis milk.

Ingredients:

- 400 grams of short pasta
- 100 ml of cannabis milk
- 2-3 mozzarellas
- 700 grams of tomato sauce "passata"
- 2 medium aubergines.

Preparation:

The first thing you have to do is prepare the tomato sauce, here we explain how. About 20 minutes before the tomato sauce is cooked, heat the water for the pasta. Meanwhile, cut the mozzarella into 1-2 cm pieces and the aubergines into squares. About ten minutes before the tomato sauce is ready, add the eggplant squares.

When the water boils, cook the pasta and cook it a couple of minutes before the time indicated on the package. Before strain the pasta, add cannabis milk, mozzarella, and tomato sauce with aubergines in a pan and heat until the mozzarella dissolves.

Then pour the cooked pasta into the pan and continue mixing 2-3 more. Serves hot Recipe for 4 people.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

NOTE: If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.

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