



RECIPE

NONNA CANNABIS



THE BEST RECIPES WITH CANNABIS

Italian tomato sauce with cannabis

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

Today I'm going to teach you how to prepare a delicious Italian tomato sauce with a little cannabis. The tomato sauce recipe is the basic recipe of Italian cuisine, useful for the vast majority of Italian pasta recipes.

Ingredients:

- 700 grams of tomato sauce passata or 1 can of 500 grams of peeled whole tomato
- 1 clove garlic
- 7 crushed cannabis leaves.
- ½ cup of olive oil
- A pinch of sugar and salt to taste
- Water
- Fresh basil

Preparation:

Add the olive oil with the passata or peeled tomatoes, the garlic clove and the cannabis leaves in the pot. Heat over high heat until you see the first balls and immediately afterwards, lower the flame. Place salt to taste and simmer for half an hour. With some frequency you will have to add a little water so that the tomato sauce does not burn. You can add a pinch of sugar which takes away the acid taste of the passata. A few minutes before removing from heat add a couple of leaves of fresh basil. If the sauce is too liquid, raise the flame a little in the last minutes of cooking, place on top of the pasta and serve.

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.