

RECIPE

NONNA CANNABIS



THE BEST RECIPES WITH CANNABIS

Broccoli cake with cannabis

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

Today I'm going to show you how to prepare a delicious broccoli cake with a little cannabis.

Ingredients:

- 350 g of broccoli without stem
- 150 g of bacon
- 100 g of grated Parmesan cheese
- 4 eggs
- 250 ml of cream for cooking
- 1 large onion
- Nutmeg
- Black pepper
- Cannabis oil
- Salt to taste
- Cannabis butter
- Bread crumbs

Preparation:

- Boil water in a saucepan with salt to taste. When it is boiling, place the washed broccoli florets and cook for about 10 minutes. Being ready to strain.
- Cut the onion into tiny squares and sauté it for fifteen minutes over low heat. Do it with a small amount of cannabis oil because the bacon will release its natural fat. When the onion is ready add the bacon cut in small cubes and sauté. When it is lightly browned, remove the pan from the heat.
- In a large bowl beat the four eggs well and mix them with the cream, the grated Parmesan cheese and the onion sauce with bacon. Add pinch of nutmeg, black pepper and salt to taste.
- To bake the cake use a rectangular mold spread it with a little cannabis butter and sprinkle it with bread crumbs. You can also use vegetable paper.
- Once you have the mold ready, assemble the cake. To do this, prepare a first layer with half of the cooked broccoli and, on top of it, pour half of the previous mixture. Repeat the operation.
- Place the mold in a larger one with water, that is, in the water bath. Bake the broccoli cake at 170 ° C in a preheated oven for about thirty minutes. You must be aware during the last few minutes that you do not pass cooking.
- When it shows a dense consistency, remove it from the oven and let it rest before unmolding it. Do not try to remove it from the mold when it is still hot because it can be destroyed.

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.