



RECIPE

NONNA CANNABIS



THE BEST RECIPES WITH CANNABIS

Musaka vegetarian with cannabis

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

Today I'm going to teach you how to prepare pasta with turnip greens, which is the best known recipe for cooking in Puglia, in southern Italy, only this time we will add a bit of cannabis.

Ingredients:

- 2 large courgettes
- 1 large eggplant
- 6 mushrooms
- 1/2 red pepper
- 1/2 k of tomatoes
- 1 onion
- 1 teaspoon chopped garlic
- 400 g of ricotta cheese
- 1 cup of milk cream
- 1/4 cup grated Parmesan cheese
- 1/4 cup of dried tomatoes.
- 5 cooked potatoes
- 150 g of tomato paste
- 1 tablespoon of soy sauce
- 1/2 teaspoon oregano
- 1/2 teaspoon of basil
- 6 leaves of cannabis crushed
- Cannabis oil
- Salt and black pepper

Preparation:

Light a plate over medium heat and sprinkle lightly with cannabis oil, roast the aubergine on both sides for 3-5 minutes. Reserve.

Cook the potatoes until they are soft and cut them into slices.

Chop the onion, garlic and fry over medium heat for 5 minutes until soft.

Add cut zucchini, mushrooms, and tomatoes, toss tomato paste, soy sauce, oregano, basil and cannabis leaves, season with salt and pepper to taste, and simmer for 15 minutes or until the sauce thickens slightly.

Mix the ricotta cheese and the cream of milk in a bowl.

Cover a mold with a layer of cooked potato slices, followed by a layer of aubergine, then a layer of vegetable mixture. Repeat. And then cover with the ricotta cheese mixture.

Sprinkle with the grated Parmesan cheese, then, evenly place the dried tomatoes on top.

Preheat the oven to 180 ° C. Then, bake for about 30 minutes, until golden brown.

Recipe for 6 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.