

Penne all'Arrabbiata – Vegan

Ingredients:

500 gr of Penne Rigate

500 gr of tomato sauce

3 Fresh Garlic Cloves

4 tablespoons of olive oil (cold pressed)

8 Leaves of broad leaf Basil

½ Teaspoon of finely ground red pepper

½ Teaspoon of finely chopped fresh chives

½ Spoon of freshly ground white pepper

Salt as enough

4 Cubes of fresh Tofu

1 Teaspoon of Flaky Yeast

Preparation :

In a large pan, brown the fresh, slightly crushed, garlic with the olive oil.

Remove the garlic and add the tomato sauce, chili, white pepper and the

chive. Cook for at least 8 minutes slightly rising the flame, drain the Penne

a little less than al dente and pour into the pan with the cubes of Tofu, stir 3

minutes with high flame, add the yeast and continue stirring for another 2

minutes, sprinkle with Basilico and turn off the flame.

Serve hot.