

FRITTATA DI SPAGHETTI

Vegan Chef
Gabriele Bonomi



INGREDIENTS:

200gr left over of
spaghetti
250 ml water
100 gr chickpea flour
1/2 tsp Kala Manak
salt & pepper
Evo oil
pumpkin seeds
chives

optional: 100-150gr
left over of veggies

DIRECTION:

Combine water and chickpea flour to obtain a smooth cream. Season well with the Kala Manak salt and pepper, and if you like other spices.

Add to the cream the left over spaghetti (and in case some veggies), a splash of oil and some pumpkin seeds.

Cover a cake tray with the baking paper and put the spaghetti batter inside.

Bake in the oven at 180 degree for 20/25 minutes.

Let it cool down a bit in the oven, add fresh chives before serving.

VEGAN BEAR CHEF