



Spaghetti

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

with tomato sauce

Tomato sauce

800 g skinned, chopped plum tomatoes (tinned)

800 ml vegetable bouillon

1 clove of garlic, crushed

1 tbsp sambal oelek

1 tbsp salt

1 sprig of rosemary, chopped

1 sprig of thyme, chopped

Spaghetti

400 g spaghetti (e.g. Barilla No 5)

Serving

1 sprig of basil, leaves plucked

Some grated Parmesan

