

Pasta ExtraVaganza

2-4 people

Pasta:

- 8 cups (measuring 2000-ml) green and/or yellow courgette (zucchini)
- 1 medium red bell pepper, cut lengthwise
- 1 medium orange bell pepper, cut lengthwise
- 1 handful of oyster mushrooms, cut in fine strips and marinated for 15 min in soy sauce
- ½ cup (125-ml) red onion or shallots, cut in rings and marinated in soy sauce
- 10 tablespoons sun-dried tomatoes, in fine strips
- 8 tablespoons fresh basil, minced
- 2 tablespoons fresh oregano, minced
- 1 teaspoon fresh ginger, finely minced
- 1-2 cloves of garlic, pressed

ExtraVaganza sauce:

- 4 medium tomatoes
- 1/2-medium red bell pepper
- 1/2 cup (125-ml) sun-dried tomatoes
- ¼ medium red onion
- 1 tablespoon olive oil
- 1 garlic clove
- 2 tablespoons fresh oregano (or use 1/2t dried)
- ¼-1/2 teaspoons unrefined sea salt
- Big handful basil

Pasta: Marinate the ingredients for the base first, cut the courgettes in half and shave them very thin with a mandolin or potato peeler. Put everything in a bowl and mix a little.

Tomato-sauce: Add all ingredients except basil in the food processor. Add fresh tomatoes until you reach desired consistency. Then add basil and pulse.

First put tomato-sauce on a nice plate. Use enough. Put the pasta on top and add fresh cut herbs, sun-dried tomatoes and edible flowers and salt for the finishing touch!

Mix Before eating!

Note: Use salt to taste. When no fresh herbs are available use dried. When using dried tomatoes without oil use more olive oil!

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