



Plant Based
RECIPES

Pumpkin Ravioli
with
Spread Original



You will need

Ingredients:

A grilled toast of bread

Sauteed mushrooms and onions, seasoned with salt and black pepper

For the cheesy sauce:

30 gr of plant based butter

½ tbsp of flour

150-200 ml of unflavored plant based milk

Salt and black pepper to taste

50 gr of grated Pizza Flavor



Method

- To a saucepan add butter
- When it melts, toss in the flour and cook for about 30 seconds, while stirring
- Now add in the milk and continue stirring on medium heat, until thick
- Toss in the grated Pizza Flavor and keep stirring until it melts
- Serve the sauteed mushrooms and onions over a toast and top with the cheesy sauce

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SERVES



PREP TIME



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