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Spiruline Algahé



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Fresh pasta with spirulina

There is 1 product.



Number of people : 2-3

Preparation time : 30 minutes

Rest : 15 minutes

Difficulty : Easy

Ingredients :

- 100 g of wheat flour
- 1 teaspoon of spirulina powder
- 1 egg

- 1) Mix the egg and spirulina for fully diluted.
- 2) Knead the flour with the egg until smooth. Let stand 15 minutes at room temperature.
- 3) are fabricating the pulp in the pulp mill. Flour generously them to prevent them from sticking.
- 4) A few minutes before serving, dip them in plenty of boiling salted water.
- 5) Cook for about 3 minutes , depending on size, then drain and drizzle with olive oi.