



# Vegan Pasta Filling

with VTex<sup>®</sup>



# Vegan Pasta Filling with VTex®

## Ingredients

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- 250 g VTex® (e.g. granules or fibres)
- 350 ml Water (50 °C)
- 100 g Fresh vegetables  
(e.g. carrots, leeks, onions, parsley)
- 50 g Breadcrumbs
- 10 g Spices
- 13 g Salt

## Preparation

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1. Add VTex® to the water and soak for about 10 minutes.
2. Finely chop the vegetables.
3. Place VTex®, the chopped vegetables, and all remaining ingredients into a high-performance blender. Blend until a homogeneous but not overly fine mixture is obtained.
4. Fill the mixture into the desired casing/dough and cook as usual.