



Vegan pea and lemon pasta with pea balls

Fresh lemon and nutty peas come together in this pasta. Tender, protein-rich pea balls round off this vegan delicacy perfectly.

Zutaten

3 Portionen

1 Pack Bohlsener Mühle, pea sticks
250 g Byodo Cellentani, green pea
Byodo Roast Olive Mild
3 Garlic cloves
50 ml Vegetable broth
100 g Soy cream
1 Organic lemon
Byodo sea salt
Pepper

Zubereitung

Mix [Bohlsener Mühle Pea Sticks](#) with boiling water according to instructions and leave to infuse. Bring the water to the boil, add salt and cook the cellentani until al dente.

Shape the pea sticks mixture into small balls and fry with frying olive over a medium heat until golden brown.

Meanwhile, finely chop the garlic cloves. Heat the olive oil in a frying pan and fry the garlic briefly.

Then add the vegetable stock and soy cream. Season to taste with lemon zest and juice, salt and pepper. If necessary, add a little pasta water if it becomes too thick. Then fold in the pea noodles.

To serve, place the noodles on a plate and serve with 2-4 balls and enjoy.

Our tip:

Chopped [crispy rice peas](#) make a wonderful crunchy topping.