

Pesto alla Trapanese

(for 2 serves)

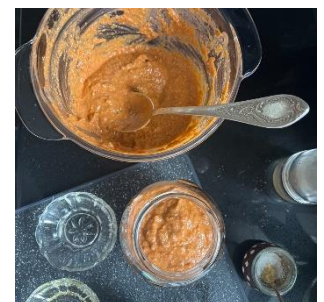
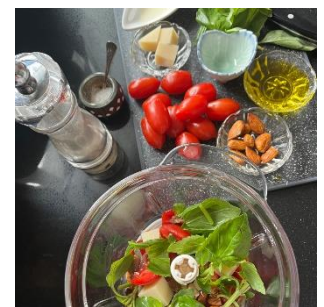
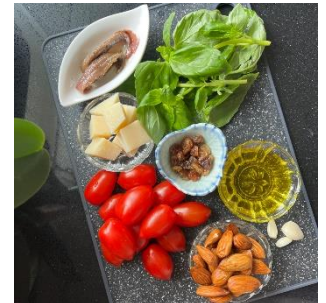
Ingredients

- ♥ 20 sweet ripe cherry/ campari tomatoes
- ♥ 20 raw almonds (soaked in water for an hour before preparation)
- ♥ generous handful basil (with stems)
- ♥ 2 anchovies fillets
- ♥ 60 g Pecorino or Parmigiano Reggiano, in small pieces
- ♥ 1 t.s. raisins (soaked in water for an hour before preparation)
- ♥ sea salt, black pepper to taste
- ♥ 2 t.s. extra virgin olive oil (EVOO)

Preparation steps

- ♥ Blend the ingredients to a thick coarse sauce
- ♥ Join the boiled pasta al dente (spaghetti, tagliolini, fusili) to the pesto and cook together in a pan for 1 min. at medium heat
- ♥ The pesto could be kept jarred and refrigerated for 2-3 days. Seal the surface with an extra spoon of EVOO

The ready pasta pairs magnificently with stracciatella, burrata or tuna fillets (from a jar)



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