CASARECCE PASTA WITH ANCHOVIES, PISTACCHIO AND CITRUS PESTO



Menù Ingredients

120 g. Pesto ai pistacchi - Pistachio pesto - BX7

75 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

75 g. Pesto di agrumi - Citrus Pesto - BO7

q.b. Buon brodo vegetale - BC1X

Ingredients

100 ml. White wine

q.s. Parsley

700 g. Fresh anchovies

1 Garlic clove

q.s. Salt & Pepper

500 g. Casarecce pasta

Chef: Giovanni Pace

Method

Serve 6

Prepare the broth by dissolving the Menù product in 150 ml. of water following the instruction on the package. In the meantime, cook the pasta al dente in plenty of boiling salted water. Wash and debone the anchovies, then cut them into small pieces. In a pan, heat the oil and brown the chopped garlic in it; add the anchovies and some chopped parsley, then deglaze with the white wine and season with salt and pepper. Continue cooking adding half of the prepared broth with the pistachio pesto. Meanwhile, in a saucepan, dissolve the citrus pesto with the remaining broth. Drain the casarecce and toss them in the pistachio sauce. Distribute the pasta on the plates, complete with a few drops of citrus sauce and serve.

Gluten Free Method

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