

LINGUINE WITH RED PESTO AND YELLOW CHERRY TOMATOES



Chef: Leonardo Pellacani

Method

Serve 6

Cook the linguine in boiling salted water until "al dente". In a pan warm up the red pesto with a little water, then toss in the linguine adding Parmigiano Reggiano cheese. Serve garnished with toasted almonds and fresh basil leaves.

Menù Ingredients

200 g Datterini gialli semiseccchi in olio di semi di girasole -
Semi dried yellow grape tomatoes in sunflower seeds oil -
XS1X
300 g Pesto rosso - Red pesto - CG0K

Ingredients

q.s. Toasted almonds
q.s. Fresh basil
q.s. Parmigiano Reggiano cheese, grated
500 g Linguine pasta