LINGUINE WITH RED PESTO, OLIVES AND MORTADELLA & PISTACHIO CRUMBLE



Menù Ingredients

20 g Granella di pistacchi verdi - Chopped Green Pistachio - 7084X
240 g Pesto rosso - Red pesto - CG0K
40 g Olive Leccino denocciolate (Pitted Leccino Olives) - Z92
40 g Taralli classici - Italian Taralli - 584M
Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

60 g Mortadella (minced)
320 g Linguine pasta
to taste Savory wafer
n° 1 Garlic clove
to taste Cress leaves

Chef: Maurizio Ferrari

Method

Serves 4
Cook the linguine in plenty of salted water. In the meantime, brown the garlic clove in a pan with a drop of extravirgin olive oil, add the red pesto, the Leccino olives and a little of the pasta cooking water. Remove the garlic clove.
Drain the linguine into the pan with the sauce, sautè for a minute, remove from the heat and plate up. Garnish with the mortadella and pistachio crumble (previously prepared by blending all the ingredients), a few pasta savory wafer, cress leaves and finish with a drizzle of extravirgin olive oil.

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