

## 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.