

LINGUINE WITH RED PESTO & PROSCIUTTO



Menù Ingredients

300 g. Pesto rosso - Red pesto - CG0K

Ingredients

q.s. White wine

150 g.. Prosciutto

q.s. Toasted Almonds

q.s. Parmigiano Reggiano cheese

q.s. Fresh basil

600 g. Linguine

Chef: Leonardo Pellacani

Method

Serve 6

Cook the linguine in boiling salted water until al dente. In a pan, brown the chopped prosciutto with a drizzle of oil. Deglaze with white wine and let it evaporate. Add the pesto and adjust the consistency with a little of the cooking water. Drain the linguine al dente and toss them with the sauce, parmigiano reggiano cheese. Serve with a garnish of toasted almonds and fresh basil leaves.