BARLEY WITH ALMONDS

Menù Ingredients

1 tbsp Pesto alla genovese - Genovese pesto sauce - C3H

2 tbsp Salsa alle mandorle - Almond sauce - C67

500 g. Orzo perlato - Pearled Barley - RN0

6 Soleggiati - TX1

q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

1 tbsp Peeled almonds

q.s. Garlic

q.s Basil

q.s. Salt & Pepper

Chef: Leonardo Pellacani

Method

Serve 6

In a container with plenty cold water leave the barley to soak for twelve hours. Drain the barley and keep the water. In the meantime, in a non-stick pan heat a little extra virgin olive oil with the garlic clove , which will be removed. Add the barley and cook it by adding the water kept aside, season with the Gran Cuoco bouillon. Stir occasionally and when the barley is cooked mix in the almond sauce and the pesto. Season with salt and pepper and leave on the stove for another couple of minutes. Cut the almonds into strips and toast them in a pan with a little evoo . Remove the barley from the heat and plate it up into individual portion; decorate with a soleggiato wedge, toasted almonds and basil leafs.

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