

TAGLIOLINI WITH BASIL PESTO



Menù Ingredients

300 g. Pesto alla genovese - Genovese pesto sauce - C3H
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

100 g. Parmigiano Reggiano Cheese, Grated
500 g. Tagliolini Pasta
2 Fresh Basil Leafs

Chef: Monica Copetti

Method

Serve 6

Cook the tagliolini in boiling salted water until al dente. Put a spoonful of Genoese pesto in a bowl without putting it on the stove and dilute it with a little water from the pasta. Mix the ingredients and toss in the tagliolini, add in the Parmigiano Reggiano cheese and, if necessary, a drizzle of extra virgin olive oil. Serve hot, garnishing with a few fresh basil leaves.