

TROFIE WITH PISTACCHIO PESTO AND DORATI TOMATOES



Chef: Leonardo Pellacani

Method

Serve 6

Cook the trofie in a pot of boiling salted water. Dilute the Pistachio Pesto with some pasta cooking water or a drop of broth; add the Dorati tomatoes and mix the sauce over the heat. When the trofie are cooked al dente, drain and add them to the sauce. Add a little Parmigiano Reggiano cheese. Garnish the dish with the chopped pistachio, Dorati tomatoes and fresh basil. Serve immediately.

Menù Ingredients

120 g. Dorati - TN1
300 g. Pesto ai pistacchi - Pistachio pesto - BX7
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

480 g. Trofie Pasta
100 g. Parmigiano Reggiano, Grated
q.s. Salt
q.s. Pistachio, chopped