

## Pesto alla Genovese Tradizionale



Our pesto is made according to an old traditional recipe with DOP basil and Parmigiano which has been aged for 30 months. Unpasteurised, it keeps for 24 months. For the traditional dish of pasta al pesto, some thin potato slices and a handful of green beans are added to the water in which the pasta is being cooked. When serving the pasta, mix with a little of the cooking water and cold pesto. Add a tablespoon of extra virgin olive oil, mix it all together and you have the traditional pasta al pesto. This pesto is an excellent accompaniment to vegetable soups, any type of sauce, cooked potatoes and stuffed eggs. Simple and quick –tomato halves covered with pesto, sprinkled with breadcrumbs and baked in the oven for 25 minutes.