

Pesto alla Genovese

Venturino Bartolomeo

Pesto is a typical Ligurian condiment, traditionally used to season pasta.

It is a raw sauce, that is, a mixture in which all the ingredients are cold-mixed, not cooked. The key ingredients are basil, oil, pine nuts, garlic and Grana Padano cheese.

The intense fragrance and flavor of fresh basil is a result of the quality of the raw materials used.

Ideal for dressing pasta, trofie, gnocchi and lasagna, it is also used spread on bruschetta and sandwiches and as a salad dressing.

For ideal yield, it is recommended to dilute it as much as needed with the pasta cooking water.

