

Papa Vince Recipe

Pasta alla Trapanese

Ingredients - serves 5-6 people

1 lb Papa Vince Busiate Pasta

1 pint cherry tomatoes

4 or 5 large sun dried tomatoes

3/4 cup of blanched almonds

3 or 4 cloves of garlic

Handful of fresh basil leaves

Hard cheese such as Pecorino (finely grated)

Papa Vince Sea Salt, black pepper

Papa Vince Extra Virgin Olive Oil

Instructions

Put the water on to boil to make the pasta.

Make the pesto sauce by putting all the other ingredients in the blender and blend until it becomes a paste.

When the water boils, add the pasta, some sea salt and stir and cook for 9 minutes until al dente. When the pasta is almost ready, put the pesto sauce in a frying pan with some Papa Vince Extra Virgin Olive Oil, and heat gently on a low heat.

Add the cooked pasta and stir to coat it entirely with the pesto sauce. Serve with fresh basil and a little extra grated cheese.