



PASTA
EVANGELISTS
made in London



ORECCHIETTE WITH BASIL PESTO ALLA GENOVESE, PINE
NUTS & PARMESAN



Photo by: @fenwench

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Pasta Evangelists



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Match with green stickered pasta,
sauce and garnish

ABOUT THIS DISH

The word pesto comes from the Genoese word *pestà*, which means to pound or crush. Traditionally, all of the ingredients for pesto were ground in a marble mortar, so, strictly speaking, pesto can refer to any sauce made from grinding up ingredients. *Pesto alla Genovese* is probably, along with the tomato sauce, one of the best-known and most-loved pasta sauces in the world. Although the first written records of Genoan-style pesto recipe are fairly recent, dating back to 1860, this aromatic and flavoursome sauce has its roots in much earlier times.

Our homemade pesto, with which we serve our dainty orecchiette pasta, is ground in a pestle and mortar using the finest ingredients from Italy, including oodles of beautiful, green basil, the very best extra virgin olive oil, heady garlic and plenty of tangy Parmesan. A scattering of *pinoli* - pine nuts - is all that's required to complete this beautiful dish, bringing you a taste of Italy in summer.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *orecchiette* in the boiling water for 3-4 minutes until 'al dente' (test one of the *orecchiette* before removing from water).
3. Whilst the pasta cooks, put the *pesto* in a pan. Add 1-2 tbsp (15-20ml) of the boiling cooking water, cover the *pesto* with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the *orecchiette* out of the water with a slotted spoon and transfer to the *pesto*. Toss gently together to coat.
5. Sprinkle with the pine nuts and parmesan. *Buon appetito*.

INGREDIENTS

(Allergens in **bold and underlined>**):

Item	Weight	Calories	Ingredients
Orecchiette	165g	454kCal	Durum <u>Wheat</u> Flour, Water
Basil Pesto Alla Genovese	90g	381kCal	Basil (51%), Grana Padano (<u>Milk</u> , Salt, Rennet, <u>Egg</u> Lysozyme) Extra Virgin Olive Oil, Pine Nuts (Pine Kernels), Garlic, Salt, Pepper
Pine Nuts	8g	65kCal	Pine Kernels
Parmesan Cheese	8g	42kCal	Parmesan (<u>Milk</u>)

Consume within 2 days of delivery.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer.

The pasta should be cooked direct from frozen. The *pesto* can also be frozen and should be defrosted in the fridge.

This food has been prepared in a kitchen that also prepares molluscs, milk, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

