



**ARTISAN PACCHERI WITH BASIL PESTO
& TOASTED PINE NUTS**



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ABOUT THIS DISH

Paccheri are a large, tubular-shaped pasta originating from *Campania* and *Calabria*. *Paccheri* literally translates to 'slaps', which is derived from the sound they make when eaten (or more likely devoured). *Paccheri* were invented by Sicilian *sfogline* (pasta artisans) to smuggle Italian garlic into Prussia during the Middle Ages. Prussian garlic was small & weak compared to the large, pungent, Italian cloves, so Italian farmers hid 4-5 cloves in each piece of *paccheri* and smuggled it across the border.

Our homemade *pesto*, with which we serve our *paccheri* 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 24m aged 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.

Pesto, alongside focaccia, comes from Genova, in north-west of Italy. See below a photo of Genova taken from Alessandro's (our founder) house, in the neighbourhood of Castelletto. Your Pasta Evangelists team will be doing an off-site trip there soon!

METHOD

1. Bring a large saucepan of well-salted water to the boil.
2. Put the basil pesto sauce in a large pan, add 1 tbsp (15ml) of cooking water, cover with a lid and heat until steaming. Once steaming immediately turn heat off.
3. Open the *paccheri* pack and put the *paccheri* in the boiling water (but leave the white rice flour in the pouch), stirring to separate any that stick, **for 3-4 minutes** until 'al dente' (check one before removing from the pan).
4. Transfer the *paccheri* into the sauce.
5. Plate & garnish with the parmesan & toasted pine nuts. *Buon appetito!*

INGREDIENTS: (allergens in bold): Fresh pasta (**Wheat** flour, Egg, Water), Basil, Olive oil, Pine nuts, Garlic, Parmesan **cheese**, Salt

GARNISH INGREDIENTS: Toasted Pine Nuts, Parmesan **cheese**
Keep refrigerated. Use within 3 days of delivery

FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 2 months in the freezer. The pasta should be cooked directly from frozen. The pesto needs to be defrosted, either overnight in the fridge, or by putting it (still sealed in the bag) in hot water for 4-5 minutes, until thawed & heated through.

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



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