



BASIL-INFUSED TAGLIOLINI WITH ALMOND PESTO, TOASTED ALMONDS, & PACHINO TOMATOES



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ABOUT THIS DISH

This deeply verdant *tagliolini* is so-coloured because we infuse the pasta dough with handfuls of fresh basil. Frequently known by its "king of the herbs" sobriquet, basil is well-known for its happy marriage with tomatoes. Paired with fresh *pachino* tomatoes - some of Italy's finest - and a handmade almond *pesto*, this exuberant dish celebrates fresh, healthy ingredients at their very best. *Tagliolini* is a traditional pasta hailing from the Emilia-Romagna region of Italy, and comes from the Italian word *tagliare*, which means to cut. We use Sicilian grown almonds in our pesto and as a garnish, which are characteristically slightly bitter taste, providing an added depth and crunch to this dish. We then top our *tagliolini* with Pachino tomatoes, hailing from the south east end of Sicily (pictured below). Pachino tomatoes are the sweetest possible, mostly due to the amount of sunlight they receive. The Pachino region has the largest amount of daylight out of any European region, ensuring the tomatoes that grow there are perfect.

METHOD

1. Bring a large pan of salted water to the boil.
2. Put the *pesto* sauce in a large pan. Add **1 tbsp (15ml) of cooking water** to the sauce and heat until steaming.
3. Open the pasta pack and put the *tagliolini* 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 *tagliolini* to the pesto, and add the toasted almonds
5. *Buon Appetito!*

INGREDIENTS (allergens in **bold**): Fresh pasta, (**Egg**, Durum **wheat** flour, water, Basil), Basil, Olive oil, Salt, Almonds, Parmesan **cheese**

GARNISH INGREDIENTS: Pachino tomatoes, Toasted **almonds**

Keep refrigerated

FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 1 month in the freezer. The pasta can be cooked directly from frozen. The sauce needs to be defrosted, either overnight in the fridge, or by putting it (still sealed in the bag) in boiling 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.

