

## Pesto, Olive and Salame Pasta



### INGREDIENTS

(4 portions)

400 gr of Pasta,  
[Extra virgin olive oil](#),  
2 ts per person of [Pesto](#),  
[Grated cheese](#),  
[Black Olives](#),  
[Salame](#),

### Wine pairing suggestions



[Gavi di Gavi, I Moncalvi](#)

### Description

We all know Pasta al pesto and how delicious and simple to prepare is, this recipe is a variation, a tastier version with salami and black olives, still very easy and quick to make but richer and more flavourful

### Preparation

The recipe is very similar to Pasta al Pesto. Start with boiling the water for the pasta.

In a bowl, add two teaspoon of pesto for each portion and two spoon of water from the pasta and stir with a spoon until the pesto dissolves. Add some extra virgin olive oil and put aside. Cut a few slices of salame, slightly thicker and divide them into 3 or 4 pieces and put aside.

Meanwhile, when the water boils add some rock salt and the pasta. Follow the cooking time on the bag but a minute before the pasta is ready, taste it and when is about a minute away from being al dente, drain the water and put it back in the saucepan. Pour the pesto in, add the salame and olives as much or as little as you like and stir adding plenty of grated cheese.

Plate the pasta adding more cheese on top. Delicious