

Trofie al Pesto

INGREDIENTS

(4 portions)

400 gr of Trofie pasta,
Extra virgin olive oil,
2 ts per person of Pesto,
Grated Parmigiano Reggiano



[Pesto Genovese DOP, Gran Cucina](#)
[Vegan Pesto, Gran Cucina](#)
[Trofie, Antichi Saponi](#)
[EVO Leccino, Oleificio Berardo](#)
[Parmigiano Reggiano, Belcanto](#)

Wine pairing suggestions



[Pinot Grigio Alto Adige, Kornell](#)

Description

Pasta al pesto is too often seen as a "second class" option mainly because of its easy and quick recipe, however, when the pesto is properly made using quality ingredients can be a very tasty, easy to make recipe and trofie is the ideal pasta. Not only, the pesto can be seen as a white canvas, the base ingredient to create exciting dishes, not just pasta

Preparation

Start with boiling the water for the pasta.

In a bowl, add two teaspoons of pesto for each portion and two spoons of water from the pasta and stir with a spoon until the pesto dissolves. Add some extra virgin olive oil and put aside.

Meanwhile, when the water boils add some rock salt and the pasta. Follow the cooking time on the bag and a minute before the pasta is ready, taste it and if "al dente", drain the water and put it back in the saucepan. Pour the bowl with the pesto in and stir adding plenty of grated cheese. The traditional Genoese pesto can be replaced with its vegan alternative.

Plate the pasta adding more cheese on top. Delicious