



PESTO CLASS

LIGURIAN TRADITION



7 Ingredients: (1 PERSON)

1/8 GARLIC CLOVE

2 TEASPOONS PINE NUTS

1 BUNCH OF BASIL (50G LEAVES)

1 PINCH COARSE SEA SALT

3 TEASPOONS EVO OIL

2 TEASPOONS PARMIGIANO

1 TEASPOON PECORINO

7 Steps:

1)PICK THE BASIL

2)SHOCK IN TEMPERATURE

3)DRY THE LEAVES

**4)PUT PINE NUTS AND GARLIC IN THE MORTAR
AND CRUSH**

**5)ADD BASIL LEAVES AND COARSE SEA SALT AND
KEEP CRUSHING**

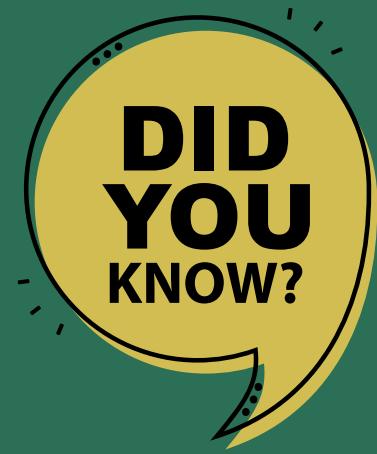
6)ADD 1 TEASPOON EVO OIL

**7)ADD 2 TEASPOONS OF EVO OIL, PARMIGIANO,
PECORINO**



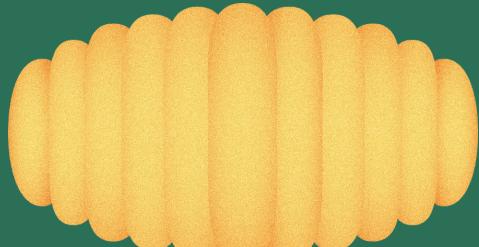
OUR 3 RULES OF PESTO MAKING

- PREVENT OXIDATION**
after disconnetting the
basil leaves and
while crushing the basil
leaves in the mortar
- CONTROL THE**
TEMPERATURE
pesto is a raw cold sauce
- CHOOSE HIGH QUALITY**
INGREDIENTS



- **Basil is originary from India**
- **Pesto was mentioned for the first time in 1870 but the origin is very ancient**
- **In the original recipe there is Gouda cheese**
- **Salsa di noci- walnut sauce is our lesser-known recipe**

OUR FAVOURITES PASTA FOR PESTO



Gnocchi



Trofie



Linguine

DON'T FORGET

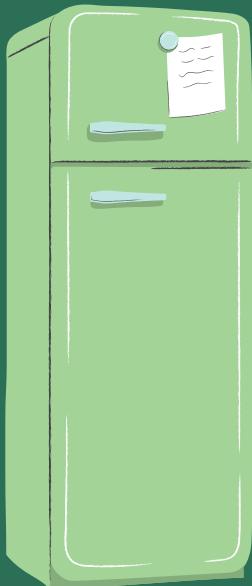


OUR SECRET USAGE OF PESTO

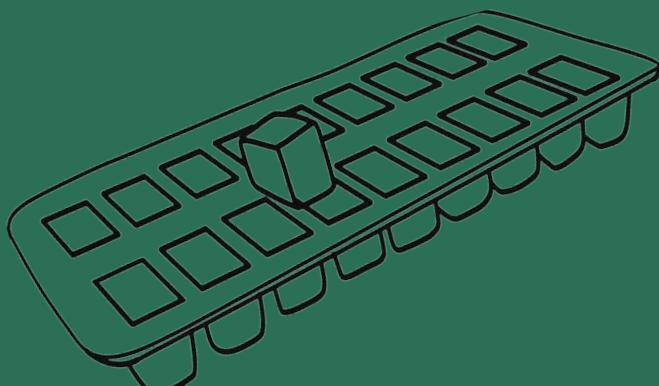


Minestrone

HOW TO PRESERVE

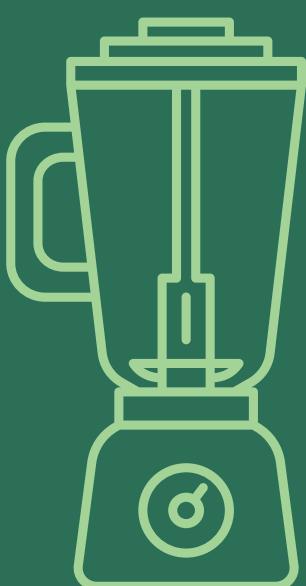


**Covered with a layer of
Evo oil for maximum 7
days**



**In the ice cubes
box for maximum
3 months**

HOW TO USE THE BLENDER



**Put the becker in the
fridge before starting
Use function pulse**



Post your pesto on our Insta!
@vernazzacinquesensi