

PESTO CLASS

LIGURIAN TRADITION

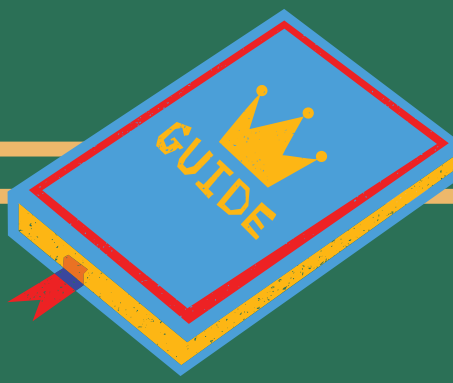


**7 Ingredients:
(1 PERSON)**

**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**



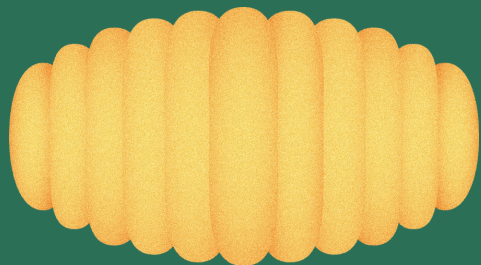
OUR 3 RULES OF PESTO MAKING

- **PREVENT OXIDATION**
after disconnecting 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**

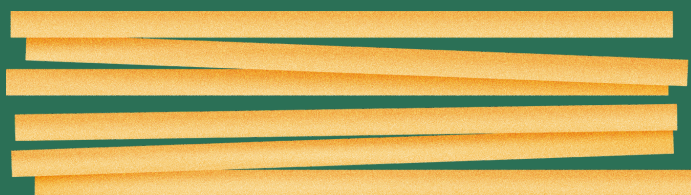
OUR FAVOURITES PASTA FOR PESTO



Gnocchi



Trofie



Linguine

DON'T FORGET

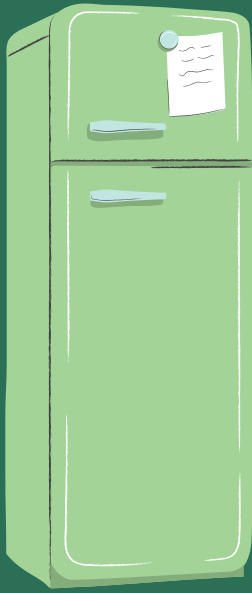


OUR SECRET USAGE OF PESTO

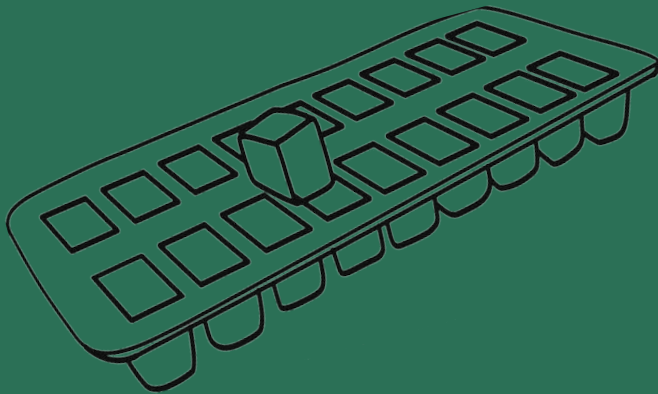


Minestrone

HOW TO PRESERVE

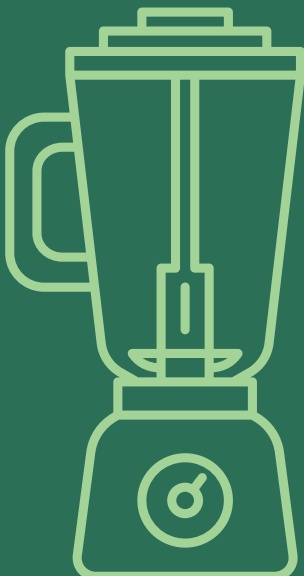


**Covered with a layer of
Evo oil for maximum 7
days**



**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