



Tagliatelle with beet pesto



Categoria
Massas



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



100ml of Gallo Porto Wine
Vinegar



200ml of Gallo Extra Virgin
Olive Oil Reserve

- 300g of fresh Tagliatelle
- 250g of cooked beet
- 50g of walnut kernels
- 60g of parmesan cheese
- Salt to taste
- Pepper to taste

Modo de preparação

1

Slice the beet into small pieces and place it in a blender.

2

Add the walnut kernels, Gallo Extra Virgin Olive Oil Reserve, Gallo Porto Wine Vinegar, salt, and pepper.

3

Grind it all and adjust the seasoning.

4

Cook the pasta, drain it, and serve with pesto on top and grated Parmesan cheese spread all around.

Produtos utilizados



Gallo Porto Wine Vinegar
Selected Origin Vinegar



Reserve
Extra Virgin Olive Oil



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