



Spaghetti with flavoured olive oil and walnut pesto



Categoria



Tempo de preparação
Rápido



Dificuldade
Fácil



Custo
Intermediate




Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes

 100ml of Victor Guedes
Olive Oil

- 300g of spaghetti
- 100g of grated Parmesan cheese
- 100g of peeled walnuts
- Basil leaves, to taste
- Coarse salt, to taste

Modo de preparação

1

Start by cooking the pasta in water and coarse salt. After cooked, drain it and fold it with a drizzle of olive oil.

2

Prepare the pesto sauce: put the olive oil, the peeled almonds and the basil in a blender.

3

Blend until you get a semi-liquid consistency given that, when you add the cheese, it shall become mushy.

4

Serve the pesto with the spaghetti, drizzling with basic flavoured olive oil.

Produtos utilizados



Olive Oil
Olive Oil



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