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Recipe number one hundred and thirteen

Pesto al limone

Lemon pesto

for about 10 – 14 portions

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| 100 g | almonds |
| one to two | lemons.
With a knife peel off the whole skin including the white pith.
Peeled, they should weigh about 270 g. |
| 15 g | rocket (or parsley) |
| 100 g | olive oil
Blend all the ingredients from the almonds to the olive oil well, |
| | then |
| 3 tbsp | parmesan and |
| 3 tbsp | pecorino, mix in |
| | Salt, pepper. |

Set aside a little pasta water.

After draining the pasta, put it back into the pot,
mix in olive oil.
Then add part of the pesto and another good handful of rocket.
That makes the dish a lovely green!

When serving, scatter roasted, chopped almonds over it.

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VERONICA'S TIP

Before serving, scatter the plate with finely chopped home-candied orange peel!
It is very good and makes the lemon a little rounder.