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Recipe number ninety-three

Pesto verde con cavolo nero

Winter pesto with cavolo nero

(also called black kale, not to be confused with curly kale)

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About 10 leaves of cavolo nero

cut away the lower two thirds of the ribs,
cut the leaves into coarse strips, boil them for a few minutes in salted water,
lift them out and rinse in cold water.

Keep the cooking water from the cabbage for cooking the pasta.

The blanched cabbage leaves
2 peeled garlic cloves
a few tbsp of olive oil.

Purée in the blender:
and
and

Do not blend these, but fold them in by hand:

50 – 100 g parmesan or
mature pecorino, grated,
with salt, pepper and
peperoncino

to season.

VERONICA'S TIP

Do not forget to set aside some of the
pasta cooking water. With it you can thin
the pesto a little and bring the pasta to
the moist consistency you want.

Covered with olive oil, the pesto also
freezes well.

Braise any remaining cabbage leaves with
garlic in a frying pan, or add them to
your next soup.