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Recipe number forty-six

Podere Riparbella

Agriturismo ecologico

Agricoltura biologica

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This time our summer recipe contains neither tomatoes nor courgettes nor cucumbers. It is meant to cause as little work as possible and not to heat up the kitchen any further!

Pesto con le noci

Pesto with walnuts

Ingredients for 4 bis 6 people

put the water on already and cook the pasta.

Meanwhile take

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|--------------------------------------|---|
| 100 g feta | Blend all the ingredients until you have a thick, smooth cream. Depending on the consistency of the feta, adjust the amount of olive oil. |
| 1 small clove of garlic | |
| 20 g parsley – a good handful | |
| 40 g walnuts | |
| about 1 dl olive oil | |

Salt and pepper season to taste and it is done.

Before serving thin it with a little hot pasta water.



VERONICA'S TIP:

Cover any leftovers with olive oil and keep them in the fridge. It is also good as a topping for crostini!

Another tip from the hot south:

If you too have a glut of cucumbers, try our recipe number 19 and replace the courgettes with cucumbers. Very delicate indeed!