

IL PESTO DI PRÀ - PESTO GENOVESE



CODE 93425

COUNTRY OF ORIGIN Italy, Liguria

WEIGHT 90 g

Traditional Pesto produced with Basilico Genovese DOP

DESCRIPTION

Basilico Genovese DOP cultivated in Genoa Pra' by the company Serre sul Mare, extra virgin olive oil, Grana Padano DOP with no lysozyme, Parmigiano Reggiano DOP, italian pine nuts and Pecorino Romano DOP

APPEARANCE

It shows a medium grain and a beautiful bright green colour, very similar to one of fresh basil

TASTE

Fragrant and not too tangy releases all scent of basil, the garlic aroma is delicate and not at all intrusive

PRODUCER

Il Pesto di Pra' - Pra' (GE) - Liguria

OUR SELECTION

Since the first half of the nineteenth century the family of Alessandro and Stefano is one of the biggest producers of basil in Pra'. In 2003, with the intention of following up the family tradition, the activity of transforming basil into Genoese artisan pesto was born. The production then develops on two sectors, one agricultural, with the company 'Serre sul mare' for the cultivation of basil in Pra', the other craft type with the company 'Il Pesto di Prà'. In addition to the guarantee of the supply chain what we liked is that all the ingredients are of Italian origin and tasting this pesto you can appreciate the quality

CURIOSITY

Basil of Pra' is considered the best basil; it is tender, of a pale green colour, with medium-small leaf and a delicate scent, devoid of that trace of mint found in other varieties; this is due to several factors - the microclimate, the proximity to the sea, the presence of watercourses, the strength of the sun, the particular ventilation - that characterize Pra', locality of the Genoese West

SUGGESTIONS

Pesto should be not be heated. When draining the pasta, save a little water in the pan. Return the drained pasta to the pan and stir thought the pesto