

SALSA DI NOCI



CODE	93445
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COUNTRY OF ORIGIN	Italy, Liguria
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WEIGHT	90 g
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Typical Ligurian pesto with walnuts and Italian garlic

DESCRIPTION

Pesto made with walnuts, olive oil, Grana Padano DOP and Italian garlic

APPEARANCE

It has a creamy and slightly grainy consistency; the colour is ivory tending to brown

TASTE

Sweet but balanced by the flavour of the cheese, never cloying

PRODUCER

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

CURIOSITY

It has very ancient origins and its use was already widespread in ancient Persia: thanks to trade with the East, the Genoese discovered it and they brought the recipe to Liguria, where it was originally called white agliata or "sapore" of walnuts and garlic

SUGGESTIONS

Try it in a rice ball with some gorgonzola or to dress a chestnut flour pasta. We suggested to dilute the pesto with some cooking water