

SALSA DI NOCI



CODE 93445

COUNTRY OF ORIGIN Italy, Liguria

WEIGHT 90 g

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
