

SALSA DI NOCI



CODE	93446
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COUNTRY OF ORIGIN	Italy, Liguria
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WEIGHT	1 kg
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A traditional Ligurian condiment with walnuts and Italian garlic, in a 1 kg tub

DESCRIPTION	A sauce made with walnuts, oil, Grana Padano DOP and garlic
APPEARANCE	It has a creamy, slightly grainy texture; its colour is ivory with a brownish tinge
TASTE	Sweet, yet balanced by the savoury flavour of the cheese; never cloying
PRODUCER	Il Pesto di Pra' - Pra' (GE) - Liguria
CURIOSITY	It has very ancient origins and was already widely used in ancient Persia: through trade with the East, the Genoese discovered it and brought the recipe to Liguria, where it was originally known as 'alliated bianca' or 'sapore' of walnuts and garlic
SUGGESTIONS	We recommend adding some of the pasta cooking water to the sauce to achieve a better consistency: try it in a rice ball with some Gorgonzola, or as an accompaniment to a pasta dish made with chestnut flour