

PESTO SAN BENNATO



CODE	93350
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	200 g approx

Coarse pesto made with PDO basil, PDO Grana Padano, olive oil and pine nuts

DESCRIPTION

PDO Ligurian basil, PDO Grana Padano, 100% Extra Virgin Olive Oil, and Italian pine nuts from the San Rossore estate. This is a fresh product with a shelf life of approximately 40 days. It contains neither garlic nor fibers

APPEARANCE

It is a thick, fairly coarse sauce, not too finely chopped, where the pine nuts from the San Rossore pine forest (LI) are roughly broken, and you can almost recognize the texture of the basil leaves

TASTE

In the mouth, the savouriness is well balanced, the flavour is full and it reflects the characterisation of a classic pesto. The basil aroma is intense and the vegetable part dominates over the cheese

PRODUCER

Le Salse Baronti - Empoli (FI) - Tuscany

OUR SELECTION

Three are the strengths, the distinguishing features of this producer: the use of the freshest, selected raw materials, processed from fresh, ingredients of strictly national origin and the total absence of heat treatments for preservation

CURIOSITY

It was created with the intention of seeking in the balance of the recipe the flavours that Antonio Baronti, the founder of the company, used to experience as a child when he stayed at his aunts' in La Spezia: it is a product of memory

SUGGESTIONS

Besides being used on pasta dishes, also enjoy it as a sauce to accompany fresh cheeses or in a sandwich together with a cured meat and stracciatella