



Linguine Al Pesto Paciano style

Ingredients (serves 4-5 people)

- 80g of fresh basil
- 50g of parmigan cheese
- 30g of pecorino cheese
- 30g of pine nuts
- 100g of olive oil
- salt to taste
- 400g of Linguine

Take a handful of fresh green beans and cut in pieces and then take one potato and cube it.

Place water in a large pot and add a large handful of salt. Place the vegetables in salted water. While water is boiling, prepare the grated parmesan, pecorino, pine nuts and fresh basil (fresh from the garden.) Mix together in a food processor. Then add your finest olive oil (an olive grove is not essential!) and a tiny pinch of salt.

When the water has boiled, add linguine and cook to taste- al dente is preferable.

Put the pesto in a large dish and add a ladle full of water from the pasta and stir. Add the linguine with the vegetables. Garnish with some chopped tomatoes, fresh grated parmesan and some more fresh basil! Perfetto!