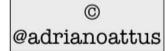
OFFICIAL RECIP OFFERED BY CONSORZIO DEL PESTO GENOVESE

Green beans, 60 gr Oil, Salt, Pesto

## Pesto genovese



WHAT YOU MAY NEED	Marble mortar	Wooden pestle	Kitcher towel	n Tables <sub>l</sub>	ooon Pot	Cola		Bowl + soup bowl
INGREDIENTS Prep Time: 15 Mins Yields: 6	Genovese basil DOP 50 g (1,7 oz) of small basil leaves (60/65 leaves)	Garlic 2 peeled garlic cloves	Coarse Few gral	1	Regg	iano dop Fiore 2,4 oz) 30 g	orino DOP e sardo	Extra virgin olive oil 1/2 cup
DIRECTIONS FOR PESTO GENOVESE  The processing must take place at room temperature and not take too long, to avoid oxidation which alters the flavor and color of the basil	After withe basis dry to thorough a kitches	ashing Pla I leaves, in hem with ghly on of s en towel pour	ce the garlic the mortar na few grains alt and start nding with the pestle	Add the pine nuts and crush them, obtaining a rather coarse mush	Add the basil leaves while continuing to gently crush with prolonged rotary movement	Add the two grated cheeses and mix everything together	Soften the by slowly p the oil u you have a consiste	ouring intil creamy
TRENETTE WITH PESTO GENOVESE, POTATOES AND GREEN BEANS Ingredients (6 yields)	Bring a of salte to	d water and boil chu gree	the potatoes out them into nks. Chop the en beans into es. Add to pot	Cook the potatoes and green beans for a few minutes. Add the trenette	Cook trenette until al dente. Then drain, reserving 100ml of cooking water		Add the p diluted warm wate and ser If necess sprink with gri	vith or, mix ve. aary, le
Trenette, 600 gr 6 Potatoes								