










OFFICIAL RECIPE  
OFFERED BY  
CONSORZIO  
DEL PESTO  
GENOVESE

# Pesto genovese

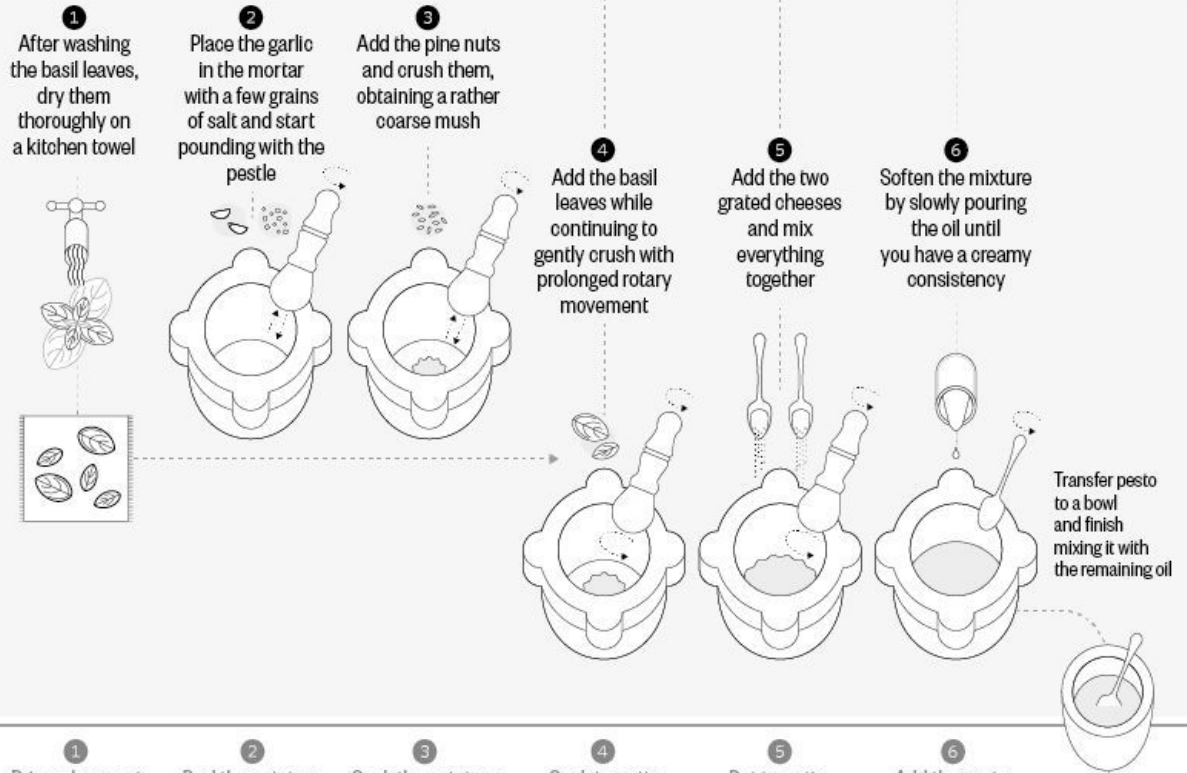
+ "trenette con pesto, patate e fagiolini"

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WHAT YOU MAY NEED	Marble mortar	Wooden pestle	Kitchen towel	Tablespoon	Pot	Colander	Bowl + soup bowl
<b>INGREDIENTS</b>	Genovese basil DOP	Garlic	Coarse salt	Pine nuts	Parmigiano Reggiano dop	Pecorino DOP Fiore sardo	Extra virgin olive oil
Prep Time: 15 Mins	50 g (1,7 oz) of small basil leaves (60/65 leaves)	2 peeled garlic cloves	Few grains	1 tablespoon	70 g (2,4 oz) 6 tablespoons	30 g (1 oz) 2 tablespoons	1/2 cup
Yields: 6					 	 	

## 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



## TRENETTE WITH PESTO GENOVESE, POTATOES AND GREEN BEANS

Ingredients (6 yields)

Trenette, 600 gr  
6 Potatoes  
Green beans, 60 gr  
Oil, Salt, Pesto

