

Testaroli with Pesto Sauce

Testaroli is a specialty of the Lunigiana region, a valley between Tuscany and Liguria. The word pesto by itself means the classic Ligurian summer sauce made with basil. This pasta can be served hot or cool.

Testaroli是Lunigiana地區的一道特色菜。Lunigiana位處Tuscany和Liguria山谷。意式"pesto"一字是指經典Ligurian仲夏醬混合羅勒。這款意粉可熱食或冷食。



Tradizioni & Sapori
Testaroli Fresh Pasta 320g

Fresh Olive Company
Pesto Sauce

Ingredients 食材 (Serves 4人份量)

Fresh Olive Company Pesto Sauce羅勒醬	250g/克
Tradizioni & Sapori Testaroli	320g/克 (1 pack包)
Butter牛油	100g/克
Pecorino Cheese 芝士(grated磨碎)	25g/克
Parmigiano Reggiano Cheese芝士(grated磨碎)	5g/克
Extra Virgin Olive Oil特級初榨橄欖油	100/克g
Water水	1 pint (20 盎司)
Salt鹽	A pinch少量

Method 做法

1. Cut the testaroli in rhombus shape. Boil water with salt. Put the testaroli in the hot water (not boiled water) for 1 minute. Drain out the water.
將圓形的Testaroli切成菱形形狀。將水煮沸，加入鹽。將Testaroli放入熱水煮1分鐘(不要煮沸的水)，把水瀝乾。



Step 1

2. Toss with pesto sauce, butter and olive oil. Garnish with the grated cheese.
加入意式Pesto醬、牛油、橄欖油然後攪拌。灑上磨碎的芝士。



Step 2



Tips 小建議:

You may get the fresh pesto sauce at the **great** Fresh Olive Company counter. It contains basil, extra virgin olive oil, Reggiano cheese, pine kernels, sunflower oil, garlic and salt.

於**great** Fresh Olive Company的櫃位可以找到新鮮製造的意式Pesto醬。此醬由羅勒、特級初榨橄欖油、Reggiano芝士、松子、葵花子油、大蒜和鹽製成。

