SVG logo is not supported in PDF. Please upload a JPG or PNG logo in the plugin settings.

Email: shop@example.com Tel: +123 123456789 Web: www.example.com

Preserved Lemon Pesto

Preparation time: 15 min

Cooking time: 10 min

Total time: 25 min

Difficulty: easy

Portions: 4 People

-

500 g pasta

0.5 pc preserved lemon

1 tb Vantastic nutritional yeast flakes

2 tb almonds

125 ml olive oil

2 Bunch(es) flat-leaf parsley

2 Bunch(es) basil

1 pc clove of garlic, peeled

1 Pinch(es) salt & pepper

-

1. For the pesto, wash the herbs thoroughly and only use the leaves.

2. Blend all the ingredients in a mixer or using a hand blender, adding olive oil as you go, until you have a creamy mixture.

3. Cook the pasta in boiling, salted water until al dente.

4. Drain the pasta and return it to the saucepan.

5. Add the pesto to the pasta while it’s still hot, and mix through well.

6. Serve on a plate, season with pepper and, if desired, add grated Violife Gran Prosociano.