



Thin Spaghetti With Pistachio and Squid Pesto

Preparation of pistachio pesto: peel the pistachios to remove the thin purple skin. Once shelled, put them in a mortar with the almonds, Parmesan cheese and the right amount of extra virgin olive oil.

Ingredients (4 Servings)

Shopping List

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| ☐ 280 g of Chitarra | ☐ 400 g of Squid |
| ☐ 100 g of Bronte Pistachios | ☐ 7 Almonds |
| ☐ 1 Clove of Garlic | ☐ 1 Bay Leaf |
| ☐ 1 tablespoon of Fresh Tomato Sauce | ☐ Edible Cornflower Petals to Taste |
| ☐ Parmesan Cheese to Taste | ☐ Salt to Taste |
| ☐ White Pepper to Taste | ☐ Extra Virgin Olive Oil to Taste |

Preparation

Pistachio Pesto

Pistachio Pesto

Peel the pistachios to remove the thin purple skin. Once shelled, put them in a mortar with the almonds, Parmesan cheese and the right amount of extra virgin olive oil. Crush until a smooth mixture is obtained. Add a drizzle of extra virgin oil and keep crushing until the desired consistency is obtained. When finished season with salt and pepper. Pour the pesto into a jar, close it and let it rest in the fridge.

Prepare the Squid

Thoroughly wash the squid, dry them with a paper towel, then slice them into rounds and leave the tentacles whole. Heat plenty of extra virgin oil in a non-stick frying pan with the clove of garlic and bay leaf. When the oil is hot add the squid and sauté over high heat for three minutes. Then turn down the stove and let simmer for 2 minutes. Turn off the stove and season with salt and pepper to taste.

Cook the Pasta

Cook the pasta in plenty of salted water until al dente, then toss in the squid sauce. Turn off the stove and add three tablespoons of pesto, mixing well.

Serving

Put a heap of pasta in the middle of the plate, garnish with some drops of fresh tomato sauce and a light sprinkling of edible cornflower petals.