

Salsa di Noci

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

A local chef in Cinque Terre prepared this salsa di noci walnut sauce dish for us using the herbs wed picked only moments before Fifteen years after trying the dish for the first time we still make it at home often

Ingredients

- - 3 cups water
- or as needed - 1 ½ cups walnuts - 2 cloves garlic
- peeled - 1 pinch sea salt - 1 teaspoon chopped fresh marjoram - 1 teaspoon chopped fresh thyme - 1 teaspoon chopped fresh oregano - ½ cup extra-virgin olive oil - ¾ cup heavy cream - 1 cup finely grated Pecorino Romano cheese - freshly ground black pepper to taste - sea salt to taste - 1 (16 ounce) box dry fettuccine pasta - ½ bunch fresh chives
- finely chopped

Instructions

1. Bring water to a boil in a small saucepan. Add walnuts and cook until they have softened slightly
2. about 5 minutes. Drain and set aside. Combine garlic and pinch sea salt in the bowl of a mortar and pestle. Grind to create a thick paste. Add walnuts
3. marjoram
4. thyme
5. and oregano. Grind until combined and slightly creamy
6. but still coarse. Transfer the walnut mixture to a large bowl. Slowly whisk in olive oil to form a thick emulsion. Add heavy cream and Pecorino Romano cheese and whisk until combined. Season with black pepper and sea salt to taste. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in fettuccine
7. return to a boil
8. and cook pasta over medium heat until cooked through but still firm to the bite
9. about 8 minutes. Drain. Toss walnut sauce with pasta. Garnish with fresh chives. Recipe Tip If you don't have a mortar and pestle
10. you can use a food processor instead.