Pesto alla Siciliana

Jacob · 30/09/2024



Prep Time

4

Dificult

Medium

Servings

4 servings

Description

This is the recipe for the authentic pesto from Sicily It combines a traditional pesto with Sicilian delights ricotta cheese and tomatoes It has a light and refreshing flavor Enjoy it with tubular pasta so the pesto finds its way inside the tubes for a burst of Sicilian flavor with every bite Seeding the tomatoes first allows the mixture to be thicker so it sticks better to the pasta

Ingredients

- - ? cup grated Parmigiano-Reggiano cheese - ¼ cup extra-virgin olive oil - 1 ½ ounces fresh basil leaves
- stems removed - 3 tablespoons pine nuts - 1 clove garlic
- minced - 2 cups cherry tomatoes
- seeded and diced - ½ cup ricotta cheese - salt and ground black pepper to taste

Instructions

1. Combine Parmigiano-Reggiano cheese
2. olive oil
3. basil leaves
4. pine nuts
5. and garlic in a mortar. Crush with a pestle until pesto is finely ground
6. but not too smooth. Mix pesto
7. cherry tomatoes
8. and ricotta cheese together in a bowl. Season with salt and pepper.