



Spaghetti al Pesto Pantesco

MAKES:4

PREPARATION TIME:10 minutes

COOK TIME:10 minutes

INGREDIENTS:

- 2 Garlic Cloves, peeled and crushed
- Bunch of Fresh Basil
- 60g Salted Capers
- 80g Peeled Almonds
- 8 Tbsp Filippo Berio Monti Iblei Extra Virgin Olive Oil
- 400g Spaghetti
- 50g Pecorino Cheese
- Half a Chilli Pepper (optional)
- 500g Ripe Tomatoes
- Salt to season

METHOD:

Bring a large pan of salted water to the boil and cook the spaghetti according to pack instructions. In the meantime slit the skin of the tomatoes with a small, sharp knife. Blanch in boiling water for one minute, drain and pass them under cold water. Peel off the skins, remove the seeds and cut the flesh into small pieces.

Wash the basil and remove the leaves from the stalk. Then prepare the capers by rinsing them in cold water, squeeze well and then pat dry. Add the almonds, capers, 2/3 of the basil leaves, garlic cloves, chilli and olive oil to a blender. Chop coarsely.

Transfer the 'pesto' in a large bowl, add the tomatoes. Season with salt. The pasta should be ready. Drain, saving a few spoonful's of the pasta water, and transfer the spaghetti into the pesto bowl. Add the retained pasta water, mix in and sprinkle with grated cheese and the left basil leaves. Serve immediately with a generous helping of Filippo Berio Monti Iblei.

WINE TIP:

The strong flavour of capers requires a full-bodied white with long length and good freshness. The best pairing would be a Grillo or Inzolia IGT Sicilia.

DID YOU KNOW:

Pantesca sauce is a culinary specialty from the Island of Pantelleria - just off the coast of Sicily.

Capers grow well there, and are a major source of flavour in this sauce. It's great on pasta, but also to accompany or as an accompaniment for grilled fish or bread.



Cook it with: **Monti Iblei Val Tellaro**