

Gemelli alla Fornaia; basil, walnuts and Pecorino cheese |

Recipe for 4 servings

Description

A typical Tuscan pasta dish.

Note

Parmesan cheese can be used in place of Pecorino cheese.

Ingredients

Sauce

- 40 Gr Basil
- 40 Gr Pecorino cheese
- 40 Gr Walnuts
- 100 Ml Olive oil
- 2 Unit(s) Ice cubes

Pasta and toppings

- 300 Gr Conchiglioni pasta
- 50 Gr Pecorino cheese
- 2 Unit(s) Zucchini
- 2 Clove(s) Garlic
- 1 Unit(s) Lemon

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Set up

Roast your walnuts for 4 minutes in a preheated oven.

Grate the cheese for the sauce and make shavings for the garnish.

Dice the zucchinis and chop the garlic.

Pasta

In a pot of boiling salted water, cook the pasta according to the instructions on the packet.

Once the pasta is cooked, drain without rinsing, then mix with the sauce and serve immediately.

Topping and sauce

Mix all sauce ingredients in a food processor and blend until smooth.

Sauté the zucchini in olive oil, adding the chopped garlic at the end, then season with salt and pepper.

On the plate

Place the pasta on your plates, then top with the sautéed zucchini and shaved cheese.

Bon appétit!