

# IL PESTO DI PRÀ - PESTO WITHOUT GARLIC



<b>CODE</b>	93429
<b>COUNTRY OF ORIGIN</b>	Italy, Liguria
<b>WEIGHT</b>	150 g

Similar to the classic pesto but produced without garlic

<b>DESCRIPTION</b>	Pesto with no garlic with Basilico cultivated in Genoa Pra' by the company Serre sul Mare, extra virgin olive oil, Grana Padano DOP with no lysozyme, Parmigiano Reggiano DOP, italian pine nuts, Pecorino Romano DOP and sea salt
<b>APPEARANCE</b>	It shows a medium grain and a beautiful bright green colour, very similar to one of fresh basil
<b>TASTE</b>	Fragrant and not too tangy, it releases all scent of basil; the taste is more delicate
<b>PRODUCER</b>	Il Pesto di Pra' - Pra' (GE) - Liguria
<b>OUR SELECTION</b>	Since the first half of the nineteenth century the family of Alessandro and Stefano is one of the biggest producers of basil in Pra'. In 2003, with the intention of following up the family tradition, the activity of transforming basil into Genoese artisan pesto was born. The production then develops on two sectors, one agricultural, with the company 'Serre sul mare' for the cultivation of basil in Pra', the other craft type with the company 'Il Pesto di Prà'. In addition to the guarantee of the supply chain what we liked is that all the ingredients are of Italian origin and tasting this pesto you can appreciate the quality
<b>CURIOSITY</b>	It takes the name from the action of mashing ('pestare' in Italian) the basil leaves with the other ingredients in the traditional mortar; it comes from the medieval "agliata", a condiment made with garlic, used to substitute the roman garum; at that time it was without cheese, that was added later, taking the idea from oriental recipes. Pesto's recipe - as we know it today - is dated back to the half of XIX century
<b>SUGGESTIONS</b>	Pesto should be not be heated. When draining the pasta, save a little water in the pan. Return the drained pasta to the pan and stir thought the pesto