Tagliatelle with beet pesto

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Massas	Rápido	Fácil	Select	Select	4 pessoas

Ingredientes

- 100ml of Gallo Porto Wine Vinegar
- 200ml of Gallo Extra Virgin Olive Oil Reserve
- 300g of fresh Tagliatelle
- 250g of cooked beet
- 50g of walnut kernels
- 60g of parmesan cheese
- Salt to taste
- Pepper to taste

Modo de preparação

1. Slice the beet into small pieces and place it in a blender.
2. Add the walnut kernels, Gallo Extra Virgin Olive Oil Reserve, Gallo Porto Wine Vinegar, salt, and pepper.
3. Grind it all and adjust the seasoning.
4. Cook the pasta, drain it, and serve with pesto on top and grated Parmesan cheese spread all around.

Produtos utilizados

Gallo Porto Wine Vinegar

Selected Origin Vinegar

Reserve

Extra Virgin Olive Oil

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