



Tagliatelle with beet pesto



Categoria



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



200ml of Victor Guedes
Extra Virgin Olive Oil
Reserve

- 300g of fresh Tagliatelle
- 250g of cooked beet
- 50g of walnut kernels
- 60g of parmesan cheese
- 100ml of Port wine vinegar
- 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, the Victor Guedes Extra Virgin Olive Oil Reserve, the 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



Reserve

Extra Virgin Olive Oil



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