

## Trofie al Pesto

### Ingredients for the Trofie with Pesto

- 320 grams of fresh or dried trofie pasta
- 60 grams of fresh basil leaves
- 50 grams of grated Parmigiano Reggiano
- 30 grams of grated Pecorino Romano
- 30 grams of pine nuts
- 2 cloves of garlic
- 100 ml of extra virgin olive oil
- Salt, to taste
- Black pepper, to taste

### Preparation

- 1** Start by preparing the pesto. In a mortar and pestle or using a blender, crush together the basil leaves, pine nuts, garlic, grated Parmigiano Reggiano, and grated Pecorino Romano. Continue grinding until you obtain a smooth consistency.
- 2** Gradually add the extra virgin olive oil to the pesto, while continuing to mix, until you achieve a creamy texture. Season with salt and black pepper to your taste. If you prefer a thinner consistency, you can add a little pasta cooking water.
- 3** Bring a pot of salted water to a boil and cook the trofie according to the instructions on the package. Once cooked al dente, drain the pasta while reserving some of the cooking water.
- 4** Transfer the trofie to a bowl and toss them with the prepared pesto. Mix well to evenly coat the pasta with the pesto. If needed, you can add some of the pasta cooking water to loosen the sauce.
- 5** Serve the Trofie with Pesto hot, garnished with a few fresh basil leaves and a sprinkle of grated Parmigiano Reggiano.

