byodo
bio vom feinsten

Pesto penne genovese with tomatoes and rocket

This pesto penne genovese will delight you with its wonderfully creamy texture. Combined with fresh tomatoes and crunchy rocket, this pasta is guaranteed to add Italian flair to your plate.

Zutaten
3 Portionen

50 g Mini Roma tomatoes
1 Splash Byodo extra virgin olive oil, from Italy
Byodo organic sea salt, fine
Pepper
1 Pinch Sugar
350 g Byodo penne, light
2 EL Crème fraiche
2 EL Parmesan cheese
3 EL Byodo Pesto alla Genovese
30 g Rocket
6 Leaves Basil
Lemon zest

Zubereitung

First bring a pan of salted water to the boil. In the meantime, prepare the tomatoes. Wash the tomatoes and then cut them into quarters. Then marinate them in a bowl with olive oil, salt and sugar.

Cook the pasta al dente according to the packet instructions and drain, reserving some of the pasta water.

Then heat a pan with the collected pasta water. Season the pasta water again with salt and pepper. Add the crème fraiche to the pasta water. Immediately afterwards, pour the cooked penne into the pan. Bring everything to the boil and grate the Parmesan over it. Drizzle over a little olive oil and mix the pesto into the pasta. Continue to simmer until the sauce thickens a little. Then mix in the tomatoes and stir in the rocket at the very end. Grate some more Parmesan over the top and bring to the boil again briefly. Serve with a little basil, lemon zest and Parmesan and enjoy.