



Pistachio pesto with Volanti

Delicious, homemade pistachio pesto meets original Italian Byodo Volanti. A real treat for all pasta lovers.

Zutaten

4 Portionen

40 g Parsley
20 g Rocket
85 g Pistachios, roasted
50 g Parmesan cheese
1 large Garlic clove
1 TL Lemon zest
2 TL Lemon juice
250 ml Byodo extra virgin olive oil, from Italy
1 TL Byodo sea salt
0.5 TL Pepper
Byodo Volanti, light

Zubereitung

Place all the ingredients except the oil and lemon juice in a blender and blend. While blending, slowly add the olive oil and lemon juice and stir in. Season with spices to taste and serve with the Byodo Volanti.

Our tip:

The pesto can also be used in other delicious ways, such as in a tomato sauce for pizza and pinsa.