



EXPERIENCE  
US - AUTHENTIC - ITALIAN

## OUR TIPS TO GET AN EXCELLENT RESULT

1. **Pasta "al Dente"**. "Al Dente" is the Italian slang for "cooked so as to be still firm when bitten". Pasta cooking time is variable (humidity, pasta shape...) so bite a piece of pasta after 8-9 mins to check if it has "Al dente" consistency. You will get better with practicing.
2. **Mix Pasta and sauce in the sauté pan** and until well combined (this is called **Risottare**).
3. **Top Quality Ingredients**: don't worry, we took care of it.

## PASTA AL PESTO DI PISTACCHI

**SERVINGS**: up to 4  
**COOK TIME**: 10 min  
**PREP TIME**: 5 min  
**LEVEL**: EASY

## HOW TO USE THE INGREDIENTS IN YOUR BOX

### HOW TO COOK ARTISANAL PASTA AND WARM THE SAUCE

- Bring a large pot** (10 in diameter) of water to a boil 1lt ( 36fl oz) each 3.5oz.
- Add Salt** (7gr per liter) and **add pasta** and stir gently to prevent sticking.
- Pour **Pesto** in a Bowl and **add 1 tbsp of cooking water** to get a silky texture. Do not cook the Pistachio Pesto, it is made of just 2 selected RAW ingredients and it would lose the healthy nutrients of its components.

### DRAIN AND MIX PASTA WITH THE SAUCE

- Check after 8-9 mins for the "Al dente" consistency. **Drain pasta "al dente"** and save a cup of water (you may need it to get a sauce with a more silky texture).
- Pour** immediately **pasta into the Bowl** to avoid sticking, then **mix** it with the Pesto. If necessary, add further pasta water.
- Pour** pasta into a serving plate. Our plates are handmade and handpainted in Caltagirone, according with an old tradition. They are available on our website.  
**Pour** pasta into a serving plate. The plates you see in our pictures are handmade

### HOW TO PRESENT YOUR PLATE (Optional)

- While you serve the dish, bring to the table a small jar with **grated PDO Pamigiano Cheese**.
- We love to add **chopped PDO Bronte Pistachio** (available on our website) to get the crunchiness and to enhance the Pistachio Flavor!



### BRONTE PISTACHIO

The pistachio production in Sicily is limited and PDO Bronte Pistachio are harvested only every two years. This makes the unique pistachio variety that grows on the Southwest slope of Etna Volcano in Sicily, a rare-to-find raw product.

The Pistachios from Bronte are very rich in calcium, iron, magnesium, phosphorus, vitamins, amino acids and they have only 600 calories for 100gr. The mineral-rich volcanic soil gives to this pistachio variety a unique Intense gentle sweet flavor and grassy aroma.

**Enjoy with someone you care about & Buon Appetito!**

