

Pistachio and Walnut Pasta

Ingredients for 2:

Olive Oil

100 gr of Pistachio

5 walnuts

10 gr of Basil

30 gr of Parmesan

200 gr of Fusilli (or the kind of Pasta you prefer).

You know, on the every Italian table you should never miss a good pasta dish, it's our main course and we have many kinds of it...

The pasta dish which I'm going to show you today is very simple to make but for a good outcome you must provide a mortar to crush the ingredients.

Anyway if you don't have a mortar you can use a mixer.

Put the pistachio and walnuts (without the shell of course) into the mortar and a drizzle of oil then start to crush them.

If the mixture looks too dried, add another drizzle of oil.

Then add the basil and parmesan and crush them again.

The result that you should get is a compound not too smooth like a cream but with some little pieces of walnuts and pistachio.

Meanwhile let boil the water and heat the pasta but don't forget, it's very important, to put aside some cooking water (the one you used to cook the pasta) into a large bowl before to drain it in a colander. The pasta must be cooked "al dente", please.

So, put the pasta into the bowl (where you've put the cooking water before, do you remember?), add the pesto compound and mix them all.

The compound will melt with the hot of the cooking water and will make your pasta creamy.

To put the finishing touches on, grate some parmesan flakes.

Enjoy!