

# Salsa di Noci (Walnut Sauce)

## Ingredients

35g of white bread, crusts removed  
100ml of milk  
150g of walnuts, toasted  
10g of Parmesan, grated  
1/2 garlic clove  
40ml of olive oil  
lemon juice, to taste  
salt, to taste  
freshly ground black pepper  
chopped walnuts, to garnish  
chopped parsley, to garnish

## Method

Place the bread into the milk and leave to soak for a couple of minutes

Put the soaked bread into a blender along with the walnuts, Parmesan, garlic and oil. Blend to a smooth paste, slowly adding the leftover milk back in to reach the desired consistency

Season the sauce with salt, pepper and lemon juice to taste

Often served with gnocchi or long, flat pasta shapes such as tagliatelle or pappardelle. Add some toasted walnut pieces for extra crunch and a sprinkling of chopped parsley

