



## **Trofie Al Pesto**

**Serves 4**

**Recipe of the month – June 2025**

### **Ingredients**

- 4 bunches of fresh basil
- 2 tablespoons of pine nuts
- 1 pound of aged Parmigiano-Reggiano cheese, grated
- 1 ounce of Pecorino cheese, grated
- 1-2 garlic cloves
- 1.5 teaspoons coarse salt
- 1/4 to 1/3 cup extra-virgin olive oil
- 1 cup green beans
- 6 small red potatoes, boiled and halved

### **Instructions**

First, rinse the basil leaves with cold water and leave them to dry, without rubbing them. Crush the garlic clove and pine nuts in a mortar or food processor until smooth, add some of the salt and basil, then mix / crush it some more. Keep going until the basil drips with a bright-green liquid.

Add the cheese and the oil to blend.

While you're grinding the pesto,

Bring a large pot of water to boil, then season it with salt until it is as salty as the sea. Set up a large bowl filled with ice water nearby. Drop the green beans into the boiling water until they turn bright green, about 1 to 2 minutes. Move them from the boiling water to the ice bath. Once cool, drain and dry the blanched green beans.

Place the pesto, boiled potatoes, and blanched beans in a 12- to 14-inch sauté pan, and set aside.

Bring 6 quarts of water to a boil and add two tablespoons of salt. Cook the pasta in the boiling water until it is *al dente*, then drain, reserving 1 cup of the pasta's cooking water.

Add the pasta to the pesto in the sauté pan but do *not* place over heat. Toss to combine and add a drizzle of extra virgin olive oil. If needed, add a small amount of the pasta cooking water to thin the pesto.

When the pasta is completely combined with the pesto and vegetables, it is ready to serve.

Ken Minicozzi

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