

Fusilli with Sage Pesto (Senese style)



Ingredients:

- 40 leaves fresh sage
- 6 garlic cloves
- 1 cup grated pecorino cheese
- ½ cup almonds
- 1 ½ cup extra virgin olive oil
- ¼ cup warm water
- Salt and pepper
- 400g (14oz) fusilli pasta

Preparation:

Chop almonds and toast in a spoonful of olive oil in a non-stick frying pan. Then place all ingredients in a blender. Blend well, pulsing. Then place the pesto in a large frying pan. Do not turn on the heat – the pasta will warm up the Pesto. In the meanwhile, in abundant salted water cook the fusilli pasta. When it's "al dente", drain it and mix it with the Pesto in the pan. Serve immediately, decorating with a fresh sage leaf if you have extras left over.

Makes 4 servings

