

FUSILLI WITH OLIVE OIL, GARLIC AND ANCHOVIES, WITH A PESTO MADE WITH BASIL, ROCKET AND SALTED CARAMEL HAZELNUTS



TIME
30 min.



DIFFICULTY
Easy



380g OF
Fusilli

INGREDIENTS FOR 4 PORTIONS



**CETARA
ANCHOVIES**



**SALTED CARAMEL
HAZELNUTS**



**50g DI PARMIGIANO
REGGIANO**



**1 BUNCH
OF ROCKET**



**1 GARLIC
CLOVE**



**1 BUNCH
OF BASIL**



**EXTRA VIRGIN
OLIVE OIL**

METHOD AND FINISH

Start by preparing the basil and rocket pesto. Place the basil leaves, washed in cold water (no need to dry them), the leaves of the rocket (also washed in cold water), a handful of grated Parmigiano Reggiano, the salted caramel hazelnuts and a drizzle of oil in a blender (or, better still, use a mortar and pestle).

For the hazelnuts, all you need to do is prepare a simple caramel with water and sugar, salt it lightly and then coat the hazelnuts. Add a drop of water, some ground pepper and a pinch of salt to the blender and blend until you obtain a pesto. Place it in a bowl.

At this point, prepare the sauce in which you will toss the pasta.

Take one garlic clove, chop it with and against the grain (into very fine sticks) and add it to the frying pan with a drizzle of oil. You do not need to brown it; it should only turn golden. Then add a few finely chopped anchovies.

Once the anchovies have melted, turn off the heat.

Cook the fusilli in boiling salted water, drain them al dente and pour them into the frying pan with the sauce, tossing them over a high heat with a bit of the pasta water.

PLATING

Plate the fusilli on a thin layer of pesto at the bottom of the plate and finish with some grated parmesan and ground pepper.

Enjoy your meal!