



pasta plate · ø 22 cm, h 6 cm · no. 1904/013, plate · ø 26,5 cm · no. 1903/013

CHESTNUT TAGLIATELLE WITH GREEN BEANS, POTATOES AND BASIL PESTO

SERVES 4:

For the Pasta dough: 250 g chestnut flour, 150 g fine durum wheat semolina, 4 eggs, 1 pinch salt, Semolina to roll

For the basil pesto: (bigger quantity, stays fresh in fridge), 4 sweet chestnuts, peeled, 1 garlic clove, peeled, 2 handful basil leaves, washed, 150 ml best olive oil, 50 ml nut oil, 100 g grated, young Pecorino, Salt, pepper from the mill

Additionally: 100 g small potatoes, boiled, 100 g Kenia beans, blanched, Fleur de Sel, pepper from the mill, Pecorino to grate

PREPERATION:

For the pasta dough: Mix the chestnut flour, semolina and salt in a bowl. Create a trough in the middle and beat in the eggs, then knead into a smooth dough. Wrap the dough ball in clear film and let rest in the fridge for at least 1 hour.

For the pesto: Chop the chestnuts and roast in a pan without oil.

Mix the basil leaves with the garlic and oil with the immersion blender, slowly add the chestnuts and the Pecorino and blend everything into a smooth mixture. Salt and pepper only when needed, as otherwise the pesto will turn grey fast.

Quarter the potatoes, halve the beans.

For completion roll the dough with a pasta machine into 2 mm thick layers, then cut into stripes „Tagliatelle“.

Cook the Tagliatelle in plenty boiling salt water until „al dente“.

Slightly heat the beans and potatoes in little pasta water in a Wok pan, add the Tagliatelle and toss with the pesto.

Season with Fleur de Sel and pepper.

In case the pasta sauce is too thick, add some pasta water.

Serve on preheated deep plates and grate some Pecorino directly onto it.