

Pasta Fredda



Ingredients:

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- 10-15 thin slices of Prosciutto di Parma
- 450g of pasta, cooked
- 1 cup (250 ml) of basil pesto
- 1 cup of cherry tomatoes
- 1 cup of black, Sicilian olives, pitted
- 125g ball of fresh mozzarella

Pesto Ingredients:

- 2-1/2 cups of fresh basil leaves
- 1/4 cup of pine nuts
- 2 cloves of garlic
- 1/4 cup of grated Pecorino Romano cheese
- 1/4 cup of grated Parmigiano Reggiano cheese
- 1/2 lemon, juiced
- 1/2 cup of extra virgin olive oil
- Salt to taste

Instructions:

- Bring 4L of salted water to a boil
- Cook pasta according to package instructions for al dente
- Blend all pesto ingredients in a food processor until smooth
- Drain pasta and toss with pesto until fully combined, set aside to cool
- Slice tomatoes and olives in half
- Tear or chop fresh mozzarella
- When pasta is at room temperature, mix in tomatoes, olives and mozzarella
- Top the pasta with slices of prosciutto

Serve immediately or chilled.

Buon appetito!