



# Tagliatelle with beet pesto



Categoria  
Massas



Tempo de preparação  
Rápido



Dificuldade  
Fácil



Custo  
Select





Com quem?  
Select



Nº de pessoas  
4 pessoas

## Ingredientes

 100ml of Gallo Porto Wine Vinegar

 200ml of Gallo Extra Virgin Olive Oil Reserve

- 300g of fresh Tagliatelle
- 250g of cooked beet
- 50g of walnut kernels
- 60g of parmesan cheese
- Salt to taste
- Pepper to taste

## Modo de preparação

1

Slice the beet into small pieces and place it in a blender.

2

Add the walnut kernels, Gallo Extra Virgin Olive Oil Reserve, Gallo Porto Wine Vinegar, salt, and pepper.

3

Grind it all and adjust the seasoning.

4

Cook the pasta, drain it, and serve with pesto on top and grated Parmesan cheese spread all around.

## Produtos utilizados



Gallo Porto Wine Vinegar  
Selected Origin Vinegar



Reserve  
Extra Virgin Olive Oil



Mais receitas em

[www.galloportugal.com](http://www.galloportugal.com)

© 2024 Todos os direitos reservados à Gallo Worldwide