



## Pasta Anto-Te

1 cup parmigiano cheese, finely grated (228g), plus extra for sprinkling  
1/2 cup milk (117ml)  
1 tablespoon unsalted butter (14g)  
0.8 lb fresh tagliolini pasta (362g)  
4 tablespoons extra virgin olive oil (59ml)  
3 tablespoons rosewater (44ml)  
1/2 cup pistachios, chopped (114g)  
0.2 lb fresh sheep-s milk ricotta cheese (100g)  
a sprinkle of saffron  
a bunch of fresh flat leaf parsley, chopped  
salt to taste

## Com Si Fa?

- To make the sauce, which is called pesto alla trapanese: Place tomatoes, garlic and basil in a large mortar.
- To make the sauce, first make a 'parmigiano cream' - by combining parmigiano cheese, milk and butter in a stainless steel bowl.
- Rest bowl over pot of simmering water. Stir until creamy and uniform and set aside.
- Cook the tagliolini in a pot of boiling salted water. Stir to prevent from sticking together.
- While the pasta is cooking (fresh pasta takes very little time to cook), place olive oil and rosewater in a saucepan over low heat.
- Add pistachios, ricotta and saffron. Mix thoroughly.
- Drain the pasta approximately 2 minutes before the 'al dente' - stage, reserving some of the pasta water.
- Add pasta and the reserved pasta water to the saucepan. Mix well.
- Then add parmigiano cream, salt and stir thoroughly.
- Sprinkle with parmigiano cheese and parsley.
- Plate and serve immediately.

Per 4 persone



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