



Tasting Sicily
FINE ITALIAN FOODS



DATA SHEET

Walnut Pesto

INGREDIENTS

Extra Virgin Olive Oil
Walnut (42%)
Pine Nuts
Chili
Raisin in Malvasia (1,5%)
Garlic
Sea Salt
Dried Basil

ORIGIN: Italy

UNIT WEIGHT:
170g, 500g
6 oz, 17,6 oz

PASTEURIZED: Yes

SHELF LIFE:
24 months

FEATURES/ PRODUCTION:

We reinterpreted and recomposed the traditional sicilian Pesto di Noci (Walnut pesto). Raisins soaked in sweet Wine (Malvasia) and freshly dried Basil leaves add a velvety yet fresh note to the traditional nut sauce.

USE:

Add Walnut Pesto to the cooked and drained pasta. Sauté for 2-3 minutes in a large frying pan. Sprinkle with cheese and serve. Try Walnut pesto mixed with cream and served with ricotta- filled Ravioli.

A 170g jar serves 4-6.

NUTRITION FACT PER 100G:

Energy in kcal/kj:	776,8/3262,6
Fat in g: of which Saturates	79,6 9,6
Carbohydrate in g: of which Sugars	8,4 2,4
Protein in g:	7,1
Salt in g:	0,206

ALLERGENE:

Lactose:	NO
Gluten:	NO
Egg:	NO
Soya:	NO
Dried Fruits:	YES
Fish:	NO
Crustacean:	NO
Celery:	NO

CERTIFICATIONS AND AWARDS

