

## Pesto lasagne *(Pasta & rice main dishes)*



### Preparation

Prepare the pesto by blending or pounding the basil leaves and gradually adding the cheese, nuts, olive oil, salt and garlic. Prepare the dough for the lasagna by working some fine flour with the eggs and then rolling out the dough with the appropriate pasta making machine. Peel and dice the potatoes, then blanch them in salt water. Peel and boil the beans. In a baking dish layer in the following way all the ingredients: beans and potatoes, lasagna, pesto. Bake for 15 minutes at 180°C.

### Tips

Do you want to make this dish more quickly, and even more easily? Then cook your pesto lasagna without using green beans and potatoes.

### Trivia

Lasagna with pesto is inspired by the traditional pasta with pesto sauce, a specialty of Liguria.

### Information

**Preparation** 60 minutes

**Total Time** 20 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Difficult

## la terra di Puglia



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### Ingredients

**Pecorino cheese** 40 grams

**Parmesan** 40 grams

**Garlic**

**Basil** 120 grams

**Extra virgin olive oil** 270 millilitres

**Pine nuts** 50 grams

**Cooking salt**

**Almonds** 50 grams

**Italian 00 flour** 400 grams

**Eggs** 4 units

**Green beans** 200 grams

**Potatoes** 2 grams