



## **SALSA DI NOCI**

### **Walnut Pesto with Ricotta Cheese**

#### **Serves**

Yields: 1-1/2 Quarts

#### **Ingredients**

1-CUP OF WHOLE OR CHOPPED WALNUTS  
2-CUPS OF BABY SPINACH  
2-CUPS OF BABY ARUGULA  
15-OZ WHOLE MILK RICOTTA CHEESE  
3 WHOLE GARLIC CLOVES  
SEA SALT & FRESH GROUND BLACK PEPPER TO TASTE  
1/2 CUP EXTRA VIRGIN OLIVE OIL  
1-CUP GRADED PARMESAN & PECORINO MIX  
1 WEDGE OF ASIAGO CHEESE FOR SHAVING  
1-PD PASTA (See below for suggestions)

#### **Preparation Instructions**

In a 7 cup food processor place the walnuts, garlic cloves, spinach, arugula, parmesan-pecorino cheese, salt and pepper. While pulsing, add the olive oil slowly until the mixture gets smooth. Taste for seasoning.

In a medium bowl place the ricotta cheese. Add the mixture from the processor and fold all together until blended well. Taste for seasoning. Cover and refrigerate until ready to use.

Suggested pasta: Fusilli, Casaracce, Cavatelli, Gemeli, Ravioli, Roteli. Cook all the above to desired al-dente and toss in with the Walnut Pesto.

Shave some of the asiago cheese on the top in wide shavings. Serve in separate bowls to each guest topping with some chopped walnut pieces.