



© Céline de Cérrou pour France Olive

testaroli with pesto (no garlic)

Ingredients for 2 to 3 persons:

For the testaroli:

400g 00 flour
60 cl water
1 pinch of salt

For the pesto:

4 tbsp PDO huile d'olive de Provence
1 basil bunch
4 tbsp pine nuts
2 tbsp parmesan
1 tbsp pecorino
1 lemon zest
Salt



Preparation: 25 mins
Cooking: 20 mins

Put the flour with a pinch of salt in a salad bowl and gradually add the water, whisking carefully to avoid making lumps. Heat a non-stick 20cm diameter pan, grease it lightly with olive oil and, when hot enough, add about two ladles of batter. Form a disc of 3-4 mm thick, like a very thick pancake.

Cook over medium heat for about 3-4 minutes, till the testaroli disc has hardened. Turn it gently and let cook for some more minutes till golden brown. Once it is cooked, remove it from the pan, place it on a chopping board and leave it to cool down. Do the same procedure till all the batter for the testaroli is used.

In the meantime, brown dry the pine nuts in a pan. Finely chop the basil, add the pine nuts, then the parmesan and lemon zest, add salt and pepper, and gradually stir in the olive oil.

Heat a generous amount of water in a saucepan.

Cut the discs into lozenges of about 5cm wide. As soon as the water boils, add some salt and cook the testaroli for 2 to 3 minutes. Drain the testaroli and add in the pesto. Serve right away.