

Mezze Maniche pasta with broad beans and pecorino cheese pesto



For   

Ingredients

300 gr of mezza maniche pasta
150 gr of peeling fresh broad beans
40 gr of aged pecorino cheese
half clove of garlic
6 tablespoons of extra virgin olive oil
6-7 tablespoons of water cooking pasta
salt
chopped parsley

Method

Pod the broad beans and remove also the inner skin, put them in the mixer or in a mortar and prepare the pesto adding the grated pecorino, garlic, oil and water cooking pasta.

Cook the mezza maniche in salted water, drain and dress it in a bowl with the pesto. Serve with the chopped parsley.