

# Spaghetti with anchovy and lemon pesto

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For  

## Ingredients

200 gr of spaghetti  
25 basil leaves  
1 handful of parsley  
20 gr pine nuts  
1 small clove of garlic  
7 anchovy fillets in oil  
grated rind of half lemon untreated  
4 tablespoons of extra virgin olive oil  
4 tablespoons of water cooking pasta  
salt

## Method

Wash and dry the basil and parsley, put them in the mixer or in a mortar and prepare the pesto adding pine nuts, garlic, 6 drained anchovy fillets, oil and water cooking pasta. Cook the spaghetti in salted water, drain and dress it in a bowl with the pesto. Put the spaghetti on the plates and serve with the grated lemon and the chopped anchovy remained.

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