



Ingredients: for 4 persons: 400 gr (16 oz) penne pasta; 2 sprigs of mint; 2 sprigs of basil; 2-3 dl (6-9 fl oz) tomato sauce; 50 gr (2 oz) almonds; 50 gr (2 oz) pine nuts; 3 tablespoons of fresh ricotta cheese; 1 onion; 2 garlic gloves; 1 dl (3 fl oz) olive oil; salt and pepper.

Fry the garlic and finely chopped onion in a pan with a bit of olive oil, add chopped almonds and pine nuts to the mixture, cook for a few minutes, add the tomato sauce and cook for about 10 minutes adjusting with salt and pepper. Remove the garlic and, at the end, add chopped fresh basil and gradually mixing all with the ricotta until the cream is quite dense and homogeneous. Turn off the heat and let stand a few moments. Cook the pasta, once cooked, drain it and cook it for a few seconds in the pan with the pesto. Serve garnished with basil leaves.

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