

# BROCCOLI PESTO

## to celebrate Saint Patrick's day

Saint Patrick is Ireland's Patron Saint.

While the whole world colors itself green, we celebrate the name day of a very important person with a dish as green as an Irish field.

### Ingredients

2 little broccoli  
2 tablespoon of Parmesan Cheese  
1 tablespoon of extra virgin olive oil  
Pepper, salt  
Some hazelnut

### How to proceed

Wash thoroughly the broccoli with cold water, cut them in little pieces, put it them in a pan with a couple glass of water and let them cook, covering them, for 15 minutes.

Drain the broccoli, put them in the mixer, add two tablespoons of hot water and few hazelnuts; whisk them until they become creamy.

Add Parmesan Cheese, oil , a pinch of salt and mill ground pepper.

Whisk a little more.

Use this wonderful pesto to dress some fresh egg pasta and celebrate with us this wonderful Irish green day!



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