

Sestafoglia

Pesto alla Genovese with Extra Virgin Olive Oil



Green sauce inspired by the Genovese tradition, made from fresh basil coming from the fields and processed within few hours from the harvest to preserve the quality, with the addition of cheese and oil.

The product is not subjected to heat treatment.

The product ready for consumption as a sauce for pasta or as a starter for croutons.



INGREDIENTS

Sunflower seed oil
Basil 30%
Cashew nuts flour
PDO Parmigiano Reggiano cheese 9% (**milk**, salt, rennet)
Extra Virgin Olive Oil 5%
Salt
Pine Nuts
Garlic
Wine Vinegar
Acidity regulator: lactic acid

AVERAGE NUTRITIONAL VALUE FOR 100 G	
Energy	2371 kJ/ 575 kcal
Fat	57,4 g
of which saturates	9,5 g
Carbohydrates	7,2 g
of which sugars	2,7 g
Protein	7,3 g
Salt	4,0 g

To be stored in a cool and dry place and away from heat sources.

SHELF LIFE: best before 18 months from manufacturing date