

Spaghetti with Styrian Pumpkin Seed Oil Pesto



Main dish

Kind of recipe



30 Minutes

Preparation



easy

Severity



Ingredients for 4 people

Spaghetti for 4 people

Styrian Pumpkin Seed Oil pesto:

4 tbslp Styrian Pumpkin Seeds

50 g hard cheese

125 ml Styrian Pumpkin Seed Oil P.G.I.

2 cloves garlic

salt, pepper

herbs to taste

Preparation

For the Styrian Pumpkin Seed Oil Pesto, finely dice the Styrian pumpkin seeds and the garlic, grate the hard cheese and mix with the Styrian Pumpkin Seed Oil P.G.I. into a paste. Cook the spaghetti in boiling water until it has reached an al dente consistency, strain, toss well with the pumpkin seed oil pesto in a hot cooking pot and serve immediately.

Tip: Styrian Pumpkin Seed Oil Pesto keeps for several weeks in the refrigerator when the surface of the pesto is covered with enough oil. When the pumpkin seed taste is too intense, a portion of the oil can be substituted with sunflower oil or a portion of the pumpkin seeds with almonds or pine nuts.

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Melbinger