

Tagliatelle with Pesto Sauce

Fresh tagliatelle with homemade pesto sauce - a classic Italian pasta dish featuring tender egg noodles tossed in aromatic basil pesto. Ready in 25 minutes.

15 min

PREP

1h 20min

COOK

1h 35min

TOTAL

4

SERVINGS

Hard

DIFFICULTY

Tagliatelle with Pesto Sauce

Ingredients

- 3 tbsp heavy cream
- 1 pinch salt
- 1 pinch black pepper

Instructions

- 1 Cook the pasta**
Bring 4 liters of water to a rolling boil in a large pot over high heat.
- 2** Add 2 tablespoons salt to the boiling water and stir to dissolve.
- 3** Add the tagliatelle to the boiling water and cook for 8-10 minutes, stirring occasionally, until al dente (pasta should have a slight bite when tested).
- 4** Reserve 1 cup of the starchy pasta cooking water in a measuring cup, then drain the pasta in a colander.
- 5 Finish the dish**
Return the drained pasta to the empty pot and remove from heat.
- 6** Add 3 tablespoons of pesto sauce to the pasta and toss immediately with tongs or pasta fork to coat evenly.
- 7** Add 2-3 tablespoons of the reserved pasta water and toss vigorously until the sauce becomes creamy and coats every strand of pasta.
- 8** Divide the pasta among 4 warmed serving bowls and serve immediately with freshly grated Parmesan cheese on the side.

Tips

Reserve 1 cup of pasta cooking water before draining - the starchy, salted liquid helps create a silky sauce when mixed with pesto.

Never heat pesto directly in a pan, as high heat will turn the basil bitter and make the cheese grainy. Let the hot pasta warm the sauce naturally.

Toss the pasta with pesto immediately after draining while still steaming hot for the best sauce adherence and flavor distribution.

Use room temperature pesto for easier mixing - cold pesto straight from the refrigerator won't coat the pasta as evenly.

Add pesto gradually, starting with half the amount, then adding more to taste. You can always add more, but you can't take it away.

For extra richness, finish the dish with a pat of butter and additional grated Parmesan cheese, tossing until melted and glossy.

Toast pine nuts in a dry skillet for 2-3 minutes until golden for deeper flavor in your pesto or as a finishing garnish.

If your pesto seems too thick, thin it with a tablespoon of warm pasta water or olive oil before tossing with the pasta.