

## Linguini with basil pesto and Cretan graviera cheese

### Ingredients

- 300g linguini
- 3 tbsp olive oil
- 50ml water
- 60g Cretan graviera cheese, shaved
- Salt & pepper
- **2 tbsp Basil Pesto with Gruyere Cheese (Art. 55427)**
- **50g Confit Onion (Art. 55190)**

### Preparation

1. In a pot, bring water and salt to a boil. Add the pasta and cook for 6-7 minutes until al dente.
2. Reserve a small amount of the pasta water, then drain the pasta and toss with olive oil.
3. In a skillet, add a little olive oil and gently heat. Add the Confit Onion and lightly sauté.
4. Deglaze with the reserved pasta water.
5. Add the Basil Pesto with Gruyere Cheese and stir gently.
6. Add the pasta to the pan and mix off the heat, adding more pasta water if needed to loosen the sauce.
7. To serve, place the linguini on a plate, drizzle with the sauce, and garnish with shaved Cretan graviera cheese.
8. Season with salt and freshly ground pepper.