

# Pasta with Genovese-style Walnut Sauce

## Ingredients

- 2 cups shelled walnuts
- 2 slices stale Italian bread
- 1 cup milk
- 1 garlic clove, quartered
- 1/4 cup pine nuts
- salt
- 6 oz grated Parmigiano Reggiano cheese
- 1/4 cup olive oil
- 12 oz trofie pasta or similar
- black pepper to taste
- leaves from 10 marjoram sprigs

## Directions

(Optional) Bring a pot of water to boil under medium-high heat. Add the walnuts and boil for 3-4 minutes. Drain and remove peel. Place walnuts in a blender or food processor.

Place Italian bread in a small bowl. Add the milk, let stand for a minute and then squeeze out the milk from the bread, reserving milk. Tear the bread into small pieces and add to the walnuts in the blender.

Add the garlic to the blender. Blend until you have a coarse paste. Add the pine nuts, 1/2 cup Reggiano cheese and a pinch of salt and blend in. Add the olive oil and reserved milk and blend into a smoother paste. Set aside while you prepare the pasta.

Bring a large bowl of salted water to boil. Add the pasta and cook until ready.

While the pasta is cooking, transfer the walnut sauce to a non-stick saute pan or pot. Turn heat to medium and transfer a cup of water from the boiling pasta to the walnut sauce. Stir to incorporate. You might need to add more water until you have the right consistency. Add some more shredded cheese, black pepper and the marjoram sprigs. When the pasta is ready, drain and add to the walnut sauce. Stir to incorporate. Taste and adjust seasoning.

Serve with remaining cheese on the side.

