



PARADISE BEACH PURVEYORS

# CLASSIC BASIL PESTO



Gnocchi with Paradise Beach Classic Basil Pesto, Fetta & Fresh Basil

## Ingredients

1 tub of Paradise Beach Purveyors Classic Basil Pesto

1 packet of (625g) fresh gnocchi

2 tablespoons olive oil

200g semi-dried tomatoes

250g fresh feta cheese, crumbled

Fresh purple basil leaves

## Method

Add the gnocchi pieces to a large pot of boiling salted water and remove them as they float to the top when cooked. Drain and pat with paper towel to remove excess water.

Heat the olive oil in a frying pan. Add the gnocchi and toss for a couple of minutes until a light golden brown. Add the semi-dried tomatoes and Paradise Beach Purveyors Classic Basil Pesto and stir together to warm through being careful not to break up the gnocchi pieces.

Spoon into serving bowls and top with the crumbled feta and purple basil leaves.

Serves 4 as a main course.

The freshest green handpicked basil, flat leaf parsley, fresh garlic, pine nuts, olive oil, Parmesan cheese, coarsely ground black pepper, sea salt and careful hand blending is all it takes. Tuscan. Simple. Classic. The real thing. Gluten Free.



Gold Medal  
Royal Melbourne  
Dairy Produce  
Awards 2007



Bronze Medal  
Royal Melbourne  
Fine Food  
Awards 2010



Silver Medal  
Royal Melbourne  
Fine Food  
Awards 2009



Silver Medal  
Royal Melbourne  
Fine Food  
Awards 2008

| Product               | Pack Size   | APN           |
|-----------------------|---|---------------|
| Classic Basil Pesto   | 180g  | 9333430000212 |
| Also available in 2kg | for more information see <a href="http://www.paradisebeach.ws">www.paradisebeach.ws</a> |               |