A selection of Italian inspired Pesto recipes
Pesto takes its name from the Italian verb, “to pound” – *pestare* – a reference to the manner in which it was traditionally made by crushing fresh Ligurian basil. It is this time honoured technique, used to release the basil’s essence, which gives Pesto its characteristic intensity of flavour.

Genova is widely acknowledged as the birth place of Classic Pesto. However, as it became popular throughout Italy, Pesto was adapted to local tastes and ingredients. These wonderful local variants are now showcased in the delicious Filippo Berio range of Pestos.

Through a series of fabulously quick and tasty Italian inspired recipes, this booklet will show you how to make the most of these classic Italian sauces.

Made to truly authentic, delicious Italian recipes - you can taste the difference in every jar!

Filippo Berio uses only the finest, authentic ingredients and techniques to make its range of delicious Pestos. And naturally, they are all made with Filippo Berio’s Extra Virgin Olive Oil.

We hope you enjoy them.

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**For further information on Filippo Berio Pestos visit www.filippoberio.co.uk**

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### PESTO DIPS

#### GREEK STYLE DIP

This wonderfully simple, creamy feta dip makes a lovely light snack or pre-dinner nibble served with pitta or crudites.

- 150g Greek yoghurt
- 1 tbsp Filippo Berio Classic Pesto
- 100g feta cheese
- 2 tbsp Filippo Berio Extra Virgin Olive Oil

Mix the Greek yoghurt with the Filippo Berio Classic Pesto. Crumble over the feta cheese and sprinkle with Filippo Berio Extra Virgin Olive Oil. Season with black pepper and serve.

#### QUICK AIOLI

This quick spicy aioli is great with antipasto, but just as good swirled into a stew or served with roast chicken or salmon.

- 150ml mayonnaise
- 1 garlic clove, peeled and crushed
- 1 tbsp Filippo Berio Hot Chilli Pesto

Mix together all the ingredients, and if not needed right away, keep in a jar in the fridge.

#### QUICK TARTARE SAUCE

- 4 tbsp mayonnaise
- 1 tsp Filippo Berio Sun Dried Tomato Pesto
- 1 tsp capers
- 1 shallot, peeled and finely chopped

Make the tartare sauce by mixing together the capers, Filippo Berio Sun Dried Tomato, mayonnaise and shallot.

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### CLASSIC PESTO

Made to a traditional Genovese recipe with freshly picked basil, crushed pine kernels, fine Grana Padano cheese and Filippo Berio Extra Virgin Olive Oil, this is a classic green Pesto worthy of the Filippo Berio name.

### SUN DRIED TOMATO PESTO

Made to an authentic Italian recipe, with delicious sun dried tomatoes, fresh Ligurian basil, Grana Padano cheese, cashew nuts and Filippo Berio Extra Virgin Olive Oil, this wonderfully intense Pesto captures the flavour of sun dried tomatoes, perfectly.

### TOMATO & RICOTTA PESTO

Based on an age-old Sicilian recipe, this creamy Pesto sauce combines the sweetness of sun ripened tomatoes with the rich smoothness of ricotta cheese and fine Filippo Berio Extra Virgin Olive Oil.

### HOT CHILLI PESTO

Based on a traditional Roman recipe, this delicious combination of fiery chilli, ripe tomatoes, sweet peppers and Filippo Berio Extra Virgin Olive Oil, creates a spicy Pesto sauce that’s packed full of flavour. Adding a deliciously hot kick to any recipe.
PESTO BREADSTICKS

PREP TIME: 30 MINS (PLUS 15 MINS RISING)
COOKING TIME: 15-20 MINS
MAKES: 10-12

1. Empty the bread mix into a bowl and add the water. Mix to a soft dough. Tip onto a lightly floured surface and knead for 5 minutes until the dough is springy.

2. Put into a lightly oiled bowl, cover with cling film and leave for 5 minutes. Tip the dough back onto the surface and roll out to a large rectangle. Spread over either of the pesto leaving 2cm border. Sprinkle over the Parmesan cheese.

3. Fold the dough in half along the long side. Press together and seal with a rolling pin. Cut into 2cm slices. Place the slices 2cm apart on a lightly oiled baking sheet. Twisting each pastry strip as you lay onto the baking sheet.

4. Brush the pastry with olive oil and cover lightly with cling film or a clean cloth. Bake the bread sticks for 20 to 30 minutes until golden. Remove and serve with drinks or as an accompaniment.

These tasty pesto bread sticks make fabulously moreish appetisers, served with dips or a selection of antipasti. Alternatively why not make can make mini bread sticks for an elegant dinner party canapé?

DRESSINGS

QUICK THOUSAND ISLAND DRESSING
4 tbsp mayonnaise
2 tbsp Filippo Berio Sun Dried Tomato Pesto
Juice of half lemon
2 anchovies, finely chopped
Mix all the ingredients together and season to taste.
This dressing is great over a crisp green salad or as an accompaniment to poached eggs.

CHILLI OIL DRESSING
120ml Filippo Berio Olive Oil
2 tbsp Filippo Berio Hot Chilli Pesto
Put into a jar and shake until all has combined well.
This dressing is great over salads, drizzled over pizza or stirred into vegetables.

GREEN PESTO AND BALSAMIC VINEGAR DRESSING
6 tbsp Filippo Berio Olive Oil
2 tbsp Filippo Berio Classic Pesto
2 tbsp Balsamic vinegar
Zest of one lemon
Mix all the ingredients together and season to taste with salt and freshly ground black pepper. Best served with a spinach salad.

By simply mixing any of our pesto range with Extra Virgin Olive Oil or mayonnaise you can make a delicious dressing in moments and with just a few extra little ingredients the possibilities are endless. Here are just a few to get you started!
STREET PIZZA
WITH SQUASH, SAGE AND PARMA HAM
PREP TIME: 20 MINS COOKING TIME: 20 MINS SERVES: 2

1 packet pizza dough mix
500g butternut squash, peeled and cut into chunks
2 x 125g packs mozzarella or Taleggio cheese
4 tbsp Filippo Berio Tomato & Ricotta Pesto
6 slices Parma ham
8 sage leaves
Parmesan cheese, grated
Chilli oil (see Page 5)

1. Pre-heat the oven to its highest setting. Make the pizza base according to packet instructions and leave to rest for five minutes.
2. Meanwhile, put the butternut squash onto a roasting tray, drizzle with Filippo Berio Olive Oil and cook for 10 minutes. Remove and set aside.
3. Roll out the dough to a large rectangle. Spread over the Filippo Berio Tomato & Ricotta Pesto, scatter over the mozzarella cheese, Parma ham, cooked squash and sage leaves.
4. Season to taste with salt and freshly ground black pepper. Sprinkle over the Parmesan cheese and place in the oven for 10 minutes or until cooked through. Drizzle with chilli oil and serve immediately.

PIZZA DIAVOLA
PREP TIME: 10 MINS COOKING TIME: 10 MINS SERVES: 1-2

1 x 12” ready-made pizza base
2 tbsp Filippo Berio Hot Chilli Pesto
1 x 125g ball mozzarella cheese
6 thin slices of salami
10 pitted black olives, sliced in half
1 tbsp Filippo Berio Extra Virgin Olive Oil for drizzling
Fresh basil leaves to serve

1. Pre-heat the oven to its highest setting. Spread the Filippo Berio Hot Chilli Pesto over the pizza base and scatter over the mozzarella. Arrange the salami on top and scatter over the black olives.
2. Bake in the oven for 5-7 minutes until golden and crisp. Remove the pizza from the oven and place on a board. Drizzle over with olive oil, garnish with basil leaves and serve immediately.
**FARFALLE WITH PESTO, BROCCOLI AND PANGRITATA**

**PREP TIME:** 20 MINS  **COOKING TIME:** 15 MINS  **SERVES:** 4

Based on the classic pasta combination of green pesto and broccoli, this recipe is given a really tasty kick with the addition of lemon zest and pangritata!

Italian pangritata, or ‘poor man’s parmesan’, is traditionally an aromatic mix of breadcrumbs fried in olive oil with herbs, and is a great way to add flavour and texture to simple pasta dishes.

**For the pasta**
80g farfalle pasta
4 tbsp Filippo Berio Classic Pesto
Zest of one lemon
3 tbsp Parmesan cheese, grated

**For the pangritata**
6 tbsp Filippo Berio Olive Oil
2 garlic cloves, finely sliced
3 tbsp fresh rosemary, finely chopped
100g fresh breadcrumbs
Pinch of chilli flakes

1. To make the pangritata, put the Filippo Berio Olive Oil into a frying pan and add the garlic, rosemary, chilli flakes and breadcrumbs. Stir for 2 minutes over a medium heat until the breadcrumbs are crisp and golden. Season to taste and drain onto kitchen paper and set aside.

2. Meanwhile, cook the pasta in a large pan of boiling salted water and cook for 10 minutes or according to the packet instructions.

3. Cook the broccoli in a pan of boiling salted water for 2-3 minutes or until just tender.

4. Drain the pasta, retaining a little of the pasta water and return the pasta to the pan. Stir in the Filippo Berio Classic Pesto, lemon zest, cooked broccoli and Parmesan cheese.

5. Serve immediately and sprinkle over the pangritata.

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**Frittata Al Pesto E Formaggio Di Capra**

**GOATS CHEESE AND PESTO FRITTATA**

**PREP TIME:** 15 MINS  **COOKING TIME:** 25-30 MINS  **SERVES:** 4

This deliciously tangy frittata will work just as well with feta cheese if you can’t find a firm goats cheese. It can be eaten hot straight from the oven but is probably best served at room temperature to allow the flavours to mellow.

2 tbsp Filippo Berio Olive Oil
2 tbsp Filippo Berio Extra Virgin Olive Oil
2 garlic cloves, peeled and finely chopped
100g frozen peas
8 spears of asparagus, chopped into 3cm pieces
8 large eggs
3 tbsp Filippo Berio Classic Pesto
100g firm goats cheese, sliced
80g rocket leaves

1. Pre-heat the oven to 180ºC (fan assisted)/400ºF/Gas Mark 6.
2. In a large bowl, beat the eggs and season to taste with salt and freshly ground black pepper. Add the peas, asparagus and the Filippo Berio Classic Pesto. Tip the mixture into a large oven proof frying pan.
3. Cook over a low heat for 5 minutes. Dot over the goat’s cheese slices and cook in the oven for 10-15 minutes or until golden and cooked through. Scatter over the rocket leaves and serve with a drizzle of Filippo Berio Extra Virgin Olive Oil.

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**For the pangritata**
6 tbsp Filippo Berio Olive Oil
2 garlic cloves, finely sliced
3 tbsp fresh rosemary, finely chopped
100g fresh breadcrumbs
Pinch of chilli flakes

1. Pre-heat the oven to 180ºC (fan assisted)/400ºF/Gas Mark 6.
2. Add the oil to a non-stick frying pan and cook the garlic over a medium heat for 30 seconds or until just brown.
3. Add the asparagus and peas and cook for a further 2 minutes.
4. In a large bowl, beat the eggs and season to taste with salt and freshly ground black pepper. Add the peas, asparagus and the Filippo Berio Classic Pesto. Tip the mixture into a large oven proof frying pan.
5. Cook over a low heat for 5 minutes. Dot over the goat’s cheese slices and cook in the oven for 10-15 minutes or until golden and cooked through. Scatter over the rocket leaves and serve with a drizzle of Filippo Berio Extra Virgin Olive Oil.
**PENNE WITH SPICY SAUSAGE AND ROSEMARY RAGÙ**

**PREP TIME: 15 MINS  COOKING TIME: 40 MINS  SERVES: 4**

1. In a large, deep-sided frying pan, add the olive oil, onion and garlic. Cook for 10 minutes over a low heat. Add the sausage meat and rosemary and cook for another 5 minutes until the meat is browned.
2. Add the red wine and turn the heat up. Cook for 2 minutes until the wine has almost evaporated. Add the Filippo Berio Sun Dried Tomato Pesto and the tomatoes and simmer for 20 minutes.
3. Meanwhile, cook the pasta in a large pan of boiling salted water for 10 minutes or according to packet instructions. Drain the pasta and reserve a little of the pasta water.
4. Tip the pasta into the sauce, add a little pasta water and stir thoroughly. Serve with fresh basil and grated Pecorino or Parmesan cheese.

**LEMON AND PESTO FISHCAKES**

**PREP TIME: 50 MINS  COOKING TIME: 30 MINS  MAKES: 4**

Like many classic dishes, fishcakes were originally born out of necessity as a means of using up leftovers. But these fishcakes are so incredibly tasty they really are well worth preparing from scratch. Perfect as a light supper, serve with a simple salad and some lemon wedges.

1. Heat 2 tbsp of the oil in a large non-stick frying pan. Add the aubergine and cook on a high heat in batches until golden. Remove and drain on kitchen paper.
2. Wipe the pan. Add the remaining 1 tbsp of olive oil and cook the onion and garlic for 10 minutes until golden over a medium heat. Add the tomatoes, pesto, aubergine and chili flakes. Bring to the boil and simmer for 15 minutes.
3. Meanwhile, cook the pasta in a large pan of boiling salted water for 8-10 minutes or according to packet instructions. Drain the pasta and reserve a little of the pasta water.
4. Tip the pasta into the sauce, add a little pasta water and stir thoroughly. Serve with fresh basil and grated Pecorino or Parmesan cheese.

**Components:**

- 350g Maris Piper or any other good mashing potato
- 450g cod or haddock
- 4 tbsp Filippo Berio Sun Dried Tomato Pesto
- Zest of one lemon
- 1 egg
- 4 tbsp plain flour for shaping
- 100g fresh breadcrumbs
- 3-4 tbsp Filippo Berio Mild & Light Olive Oil

**Ingredients:**

- 2 tbsp Filippo Berio Olive Oil
- 2 garlic cloves, peeled and crushed
- 1 onion, peeled and finely chopped
- 2 garlic cloves, peeled and finely chopped
- 1 x 400g tin chopped tomatoes
- 3 tbsp Filippo Berio Sun Dried Tomato Pesto
- ½ tsp chili flakes (optional)
- 200g spicy sausage, skin removed
- 400g penne pasta
- 2 sprigs of fresh rosemary, removed from stalks
- Freshly grated Pecorino cheese

**做法:**

1. Pre-heat the oven to 180ºC (fan assisted)/400ºF/Gas Mark 6. Cut the potatoes into even-sized pieces and place into a large pot of cold water. Bring to the boil and simmer for 10 minutes or until cooked through.
2. Meanwhile, bake the fish in the oven for 10 minutes or until just cooked.
3. Drain the potatoes and mash. Add the fish into the mash, breaking it up into large flakes and gently fold in the Filippo Berio Sun Dried Tomato Pesto, lemon zest and mash again.
4. Lightly wet your hands and shape the mixture into 4 cakes. Dip the cakes into flour, then the beaten egg and then the breadcrumbs. Chill in the fridge for 30 minutes.
5. Heat the Filippo Berio Mild & Light Olive Oil in a large, non-stick pan. Cook the fish cakes for 4-5 minutes each side over a medium heat until golden and cooked all the way through.

**Components:**

- 350g Maris Piper or any other good mashing potato
- 450g cod or haddock
- 4 tbsp Filippo Berio Sun Dried Tomato Pesto
- Zest of one lemon
- 1 egg
- 4 tbsp plain flour for shaping
- 100g fresh breadcrumbs
- 3-4 tbsp Filippo Berio Mild & Light Olive Oil

**Ingredients:**

- 2 tbsp Filippo Berio Olive Oil
- 2 garlic cloves, peeled and crushed
- 1 onion, peeled and chopped
- 200g spicy sausage, skin removed
- 1 x 400g tin chopped tomatoes
- 3 tbsp Filippo Berio Sun Dried Tomato Pesto
- Zest of one lemon
- 1 egg
- 4 tbsp plain flour for shaping
- 100g fresh breadcrumbs
- 3-4 tbsp Filippo Berio Mild & Light Olive Oil

**做法:**

1. Heat 2 tbsp of the oil in a large non-stick frying pan. Add the aubergine and cook on a high heat in batches until golden. Remove and drain on kitchen paper.
2. Wipe the pan. Add the remaining 1 tbsp of olive oil and cook the onion and garlic for 10 minutes until golden over a medium heat. Add the tomatoes, pesto, aubergine and chili flakes. Bring to the boil and simmer for 15 minutes.
## Cioppino

**QUICK FISH STEW**

**PREP TIME:** 20 MINS  
**COOKING TIME:** 40 MINS  
**SERVES:** 4

- 2 tbsp Filippo Berio Olive Oil  
- 1 onion, peeled and finely chopped  
- 1 fennel bulb, finely sliced  
- 2 garlic cloves, finely chopped  
- 1 x 400g can chopped tomatoes  
- 2 tbsp Filippo Berio Hot Chilli Pesto  
- Pinch of saffron  
- Zest of one small orange  
- 500ml fish stock  
- 250g clams, cleaned  
- 250g mussels, cleaned  
- 4 fillets of firm white fish such as pollock or haddock, skinned and cut into chunks  
- 12 large prawns, tails on  
- 1 bunch of parsley, roughly chopped

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1. Heat the olive oil in a large heavy based saucepan. Add the onion, fennel and garlic and cook for 5 minutes until softened.
2. Add the tomatoes, Filippo Berio Hot Chilli Pesto, saffron, orange zest and stock. Cover and simmer for 30 minutes.
3. Add the clams, mussels, fish chunks and prawns, cover with the lid and cook for 4-5 minutes until the clams have opened and the fish is an opaque colour. Remove any clams or mussels that have not opened.
4. Remove from the heat and scatter over the parsley and serve with a salad and crusty bread.

*This warming fish stew couldn’t be easier to make and is a real show stopper. Great for dinner parties or for big family occasions, you can easily adapt it to suit your guest’s tastes using whatever seafood you would prefer.*

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## OVEN BAKED COD WITH PESTO CRUST

**PREP TIME:** 10 MINS  
**COOKING TIME:** 10 MINS  
**SERVES:** 4

- 2 tbsp Filippo Berio Sun Dried Tomato Pesto  
- Zest of one lemon  
- 75g fresh breadcrumbs  
- 2 tbsp Parmesan cheese, finely grated  
- 4 white fish fillets such as cod or haddock, about 150g-250g each

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1. Pre-heat the oven to 180°C (fan assisted)/400°F/Gas Mark 6. In a bowl, mix together the Filippo Berio Sun Dried Tomato Pesto, lemon zest, breadcrumbs and Parmesan cheese.
2. Place the fish onto a large baking tray and top with the pesto and breadcrumb mixture. Bake in the oven for 8-10 minutes or until the fish is cooked. The fish should be opaque and the crust golden. Serve with steamed green beans coated with a tsp of Filippo Berio Classic Pesto.
**Spezzatino Di Manzo**

**QUICK ITALIAN BEEF STEW WITH PESTO**

PREP TIME: 20 MINS  
COOKING TIME: 20 MINS  
SERVES: 4

*A deliciously rich and hearty stew that can be prepared in no time at all.*

2 tbsp Filippo Berio Mild & Light Olive Oil  
150g pancetta cubes  
1 red onion, peeled and sliced  
2 garlic cloves, peeled and thinly sliced  
500g butternut squash and sweet potato mix, peeled & diced  
2 sprigs of fresh thyme  
1 tsp cornflour  
500ml beef stock  
3 tbsp Filippo Berio Sun Dried Tomato Pesto  
1 x 400g can chopped tomatoes  
450g sirloin steak  
2 tbsp flat leaf parsley, roughly chopped

1. Heat 1 tbsp of Filippo Berio Mild & Light Olive Oil in a large deep sided frying pan. Add the pancetta and cook for 2-3 minutes over a low heat, until golden. Add the onion, garlic, butternut squash, sweet potato and thyme and cook for a further 4-5 minutes.

2. In a small bowl, mix together the cornflour and 2 tbls of cold stock.

3. Add the Filippo Berio Sun Dried Tomato Pesto, chopped tomatoes and remaining stock to the pancetta and butternut squash mixture. Stir in the cornflour and cook for 10 minutes over a low heat until the sauce thickens.

4. Meanwhile, heat a large frying pan and rub the steaks with the remaining oil. When the pan is hot, cook the steaks for 1 minute each side. Remove and allow resting for 2-3 minutes.

5. Slice the steak into 2cm slices and add to the sauce. Simmer for 10 minutes. Scatter over the flat leaf parsley and serve with mashed potato or soft polenta.

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**TOMATO & RICOTTA PESTO STUFFED CHICKEN WRAPPED IN PARMA HAM**

PREP TIME: 10 MINS  
COOKING TIME: 20-25 MINS  
MAKES: 4

Succulent chicken breasts wrapped in crispy prosciutto with a mouth-watering tomato and ricotta stuffing.

4 large chicken breasts  
2 tbsp Filippo Berio Olive Oil  
2 tbsp Filippo Berio Mild & Light Olive Oil  
150g pancetta cubes  
1 red onion, peeled and sliced  
2 garlic cloves, peeled and thinly sliced  
500g butternut squash and sweet potato mix, peeled & diced  
2 sprigs of fresh thyme  
8 slices Parma ham  
Filippo Berio Olive Oil

1. Pre-heat the oven to fan 180ºC (fan assisted)/400ºF/Gas Mark 6. Using a sharp knife, cut a pocket down the side of each chicken breast making sure to slice halfway through the breast.

2. In a small bowl, mix together the Filippo Berio Tomato & Ricotta Pesto and cream cheese. Season with black pepper.

3. Spoon 1 tbsp of the pesto and cheese mixture into the pocket. Lay 2 slices of Parma ham onto a board. Lay a sprig of fresh rosemary on top of the ham and then place the chicken breast, top side down onto the ham.

4. Wrap the ham tightly around the chicken and turn over so the seam is at the bottom of the chicken breast.

5. Place the chicken onto a lightly oiled baking tray and cook for 20-25 minutes. Serve with a mixed salad.
**Slow cooked**

**BELLY OF PORK WITH A PESTO AND FENNEL FILLING**

**PREP TIME:** 15 MINS  **COOKING TIME:** 4½ HOURS  **SERVES:** 6/8

1. Pre-heat the oven to 180ºC (fan assisted)/400ºF/Gas Mark 6. Using a sharp knife, score the skin of the pork and using your hands, rub the skin with sea salt and Filippo Berio Olive Oil.

2. Toast the fennel seeds in a dry heated frying pan for 30 seconds. Combine the lemon zest, garlic, rosemary and Filippo Berio Tomato & Ricotta Pesto in a small food processor or using a pestle and mortar.

3. Lay the pork skin side down. Smear the fennel and pesto mixture over the meat and season with black pepper. Roll the meat into a neat round joint and secure at regular intervals with string.

4. Put the joint into a lightly oiled roasting tray and cook at 180ºC (fan assisted)/400ºF/Gas Mark 6 for 30 minutes. Turn the heat down to 160ºC (fan assisted)/350ºF/Gas Mark 4 and cook for a further 4 hours.

5. Remove the joint from the oven and rest for 20 minutes. Carve into slices and serve.

**Serve with**

**PESTO ROASTED VEGETABLES**

**PREP TIME:** 10 MINS  **COOKING TIME:** 35-45 MINS  **SERVES:** 4

- 3 red onions, peeled and cut into quarters
- 6 parsnips, peeled and halved
- 2 small soft skinned pumpkins cut into wedges
- 6 carrots, peeled and halved
- 6 garlic cloves, unpeeled
- 4 tbsp Filippo Berio Classic Pesto
- 2 tbsp Parmesan cheese, finely grated

Pre-heat the oven to 180ºC (fan assisted)/400ºF/Gas Mark 6. Put all the vegetables including the onions and garlic into a large roasting tray. Stir in the Filippo Berio Classic Pesto and season with salt and freshly ground black pepper. Place in the oven for 35-45 minutes until cooked and tender.
CHICKEN CACCIATORA

PREP TIME: 20 MINS COOKING TIME: 50 MINS SERVES: 4

3 tbsp Filippo Berio Olive Oil 2 x 400g cans chopped tomatoes
8 pieces of chicken (1.5kg), skin on 1 bay leaf
12 shallots peeled 4 sprigs of fresh thyme
2 garlic cloves, peeled and finely chopped 2 tbsp Filippo Berio Tomato & Ricotta Pesto
120ml white wine 250g small brown cap mushrooms

1. Heat 2 tbsp of the Filippo Berio Olive Oil in a large casserole dish and season the chicken joints to taste. Add the chicken pieces in batches and cook on both sides until brown over a medium heat. If the pan gets too dry, add a little more olive oil. Set aside.

2. Heat the remaining tablespoon of oil, add the shallots and garlic and gently cook for a further 5 minutes until the shallots are translucent. Add the white wine and simmer for 2 minutes until most of the wine has evaporated.

3. Return the chicken to the pan, add the tinned tomatoes, herbs and stir in the Filippo Berio Tomato & Ricotta Pesto. Bring to the boil and simmer for 20 minutes.

4. Add the mushrooms and cook for a further 10 minutes or until the chicken pieces are cooked through. Season to taste and serve with tagliatelle.

Traditionally this is served with pasta however it works just as well with a delicious creamy mash or a big bowl of potatoes roasted with olive oil and rosemary.

COOKS TIP

2 sliced red onions are a quick alternative if you don't want to peel shallots.

PESTO MASH

PREP TIME: 10 MINS COOKING TIME: 20 MINS SERVES: 4 (FOR A SIDE DISH)

450g potatoes, Maris Piper or King Edward
120g Filippo Berio Tomato & Ricotta Pesto
2 tbsp Filippo Berio Extra Virgin Olive Oil

1. Cut the potatoes into even-sized pieces and place the potatoes into a large pan of cold, salted water. Bring to the boil, cover and simmer for 15-20 minutes until completely cooked.

2. When the potatoes are cooked, drain and add the Filippo Berio Tomato & Ricotta Pesto. Mash the potatoes with a potato masher or even better, a potato ricer and season with salt and freshly ground black pepper. Serve with a drizzle of Filippo Berio Extra Virgin Olive Oil.
When you’re passionate about flavour, choosing the right olive oil for the right recipe is essential.

That’s why Filippo Berio provide a range of the finest olive oils for you to choose from.

And that’s also why food lovers everywhere have come to rely on the superb quality of Filippo Berio olive oils to bring out the very best in their food every time.

Each of our Premium Filippo Berio Extra Virgin Olive Oils have their own unique flavour and distinctive characteristics, but all have been meticulously selected and skilfully blended to the same exacting Filippo Berio standards, to offer you the very finest quality Extra Virgin Olive Oil every time.