

IMPORTANT INFORMATION ---- PLEASE READ!!!

THE STORY OF PESTO

Pesto originated in Genoa Italy, many, many years ago. The definition of the word Pesto means any sauce that is made with the grinding motion of a “Mortar and Pestle”. Real authentic Pesto is made with Fresh Basil and is called “Pesto alla Genovese”. There are also a wide variety of other Pesto flavors available made with a number of different ingredients. Traditionally, REAL PESTO should always be made with FRESH BASIL, OLIVE OIL, FRESH GARLIC, IMPORTED ROMANO CHEESE AND PINE NUTS.

PINE NUTS are put in Pesto for good reason. When you grind Pine Nuts into the basil mixture it makes the Pesto have a rich and creamy consistency. Pine Nuts that are whole, or in chunks do not add at all to the flavor or consistency. Contrary to the belief of some, PINE NUTS are not supposed to be used whole in Pesto Sauce. It is AMAZING how many people, including some Chef’s, have fallen for this GIMMICK! Also eating one of these pine nuts sitting whole in the pesto sauce is like eating a “Little Grease Ball” *That’s Not Pesto!!*

In Genoa, Italy, they really don’t use tomato sauce. Instead, in place of tomato sauce, they use “Pesto alla Genovese”. Pesto can be used on Pasta, Fish, Chicken, Pizza, Bread etc. Use Pesto the same way that you would use tomato sauce except, because it is so concentrated, you use much less. Pesto alla Genovese is much stronger in flavor than any tomato sauce.

PESTO SHOULD NEVER BE “COOKED”. If you cook Pesto Sauce, you change the make up of the fresh basil and cause it to turn darker in color. It is best to warm it up and use it at room temperature. If it needs to be thinned out, you can do so by adding a little water, chicken stock, cream or white wine. Then toss it with the cooked pasta; the pasta will be hot enough to warm the Pesto and it will be ready to serve. Use Pesto as a topping on cooked fish or chicken, and prepare it the same way. However, if you choose to cook your pizza, fish or chicken with Pesto Sauce, understand that the color will change but you will still have a wonderful tasting item.

Casa DiLisio Products was the first company to put *FROZEN BASIL PESTO* on the market for Food Service in 1973. Back in the seventies it was a very hard sell to educate people on just what Basil Pesto was. Last year, Casa DiLisio made and sold over 600 tons of Basil Pesto.

We use only *FRESH BASIL* in all of our sauces that include basil. Most of the other companies manufacturing Basil Pesto in the United States use frozen or IQF basil, which is a lot cheaper to use. It also is blanched and therefore loses most of its flavor so they must use large amounts of salt to bring the flavor profile back. **CASA DILISIO PRODUCTS** does not add any salt to any of its sauces. *Remember: ONLY FRESH BASIL MAKES THE REAL THING*

PESTO PARTICULARS

CASA DILISO USES ONLY 100% FRESH BASIL IN THEIR PESTO

FRESH BASIL WHEN HEATED WILL DARKEN IN COLOR

KEEP THE PESTO SAUCE AS CLOSE AS POSSIBLE TO ROOM TEMPERATURE TO PREVENT DARKENING; TOSSING WITH HOT PASTA WILL BE ENOUGH TO WARM THE PESTO

TO KEEP PESTO GREEN ADD 1 TABLESPOON OF HEAVY CREAM TO EACH SERVING, MIXING WELL. THIS WILL KEEP PESTO FROM TURNING DARK IN COLOR.

**FOR 32 OZ PESTO ADD 8 OZ HEAVY CREAM ---- FOR 64 OZ PESTO ADD 12 OZ HEAVY CREAM
FOR MORE INFORMATION AND RECIPES CALL: CASA DILISIO PRODUCTS (800-247-4199)**