Linguini with herb pesto

Serves 6 at home or 12 in the classroom

Fresh from the garden, eggs, parsley, mint, garlic,

try making a basil pesto
Plain flour for dusting
Parmesan cheese
Pesto
Salt

60g parmesan
¼ cup pine nuts
½ cup mint leaves
½ cup Italian parsley leaves
Equipment
fridge with a film of olive oil
2 trays, chopping boards, sharp knives, colander,
Tea towel, oven mitts, slotted spoon, food processor
Grater, serving bowl, pasta pot, scraper, scales,
Metric measuring spoons and cups, garlic crusher,

Ingredients
2 quantities of pasta dough
2 cloves garlic
¼ cup olive oil
2 tablespoons extra virgin olive oil

What to do
1. Pass the pasta through the narrow cutting blade.
Dust the trays with flour, lay strands of linguini in
for 10 minutes.
2. Fill the very large saucepan with salted water and
3. In the meantime make the pesto. Set out the chopping board and small knife. Weigh the
parmesan and grate it. Place half the parmesan in the bowl of the food processor and set
the other half aside in the medium bowl. Place 2 tablespoons of the pine nuts in the frying
pan and toast over a medium heat until golden. Set aside to use as a garnish.
4. Gently pull the stalks from the herbs. Rinse the leaves and dry by rolling in the tea towel.
Place the leaves in the processor and stems in the compost bucket.
5. Peel the garlic crush in the garlic crusher and add to the food processor along with the
remaining pine nuts. Process until you have a rough paste. With the motor running slowly
add the oil. You should have a paste that is the same consistency as mayonnaise. Using the
spatula scrape the pesto into the bowl with the remainder of the parmesan and stir to
combine. Taste for salt.
6. @@@ Drop the linguini into boiling water. Cook for 5 minutes (taste to check if it is al
dente)
Set the colander in the sink. Ladle 3 tablespoons of the cooking liquid into the bowl with the
pesto and stir.
Tip the linguini and boiling water into the colander.
7. Return the linguini to the pan. Tip in the pesto and mix well. Transfer the pasta to the
serving bowl and scatter with toasted pine nuts.

herb pesto
pesto is so versatile, you can
freeze it in meal servings or
Place in a very clean jar in
or mint pesto for a change

Instead of pine nuts
use sunflower kernels.